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Columbian Club Cook Book



617
7/10/71
425/20

The C. S. Club 1906

- Hattie Hⁱⁿrod Blake (dead)
- o. Catherine Watkins White (Emerson)
- o. Marie K^{ins}ee Mickle - (Emerson)
- o. Mae Stevens (Buse)
- Ida John Cahalan (Emerson)
- o. Laeta J. Eagleson (Emerson?)
- Ida Hⁱⁿrod Shellwarth (dead)
- o. Eva Farraday (Emerson)
- Lucia L. Pence - (Emerson)

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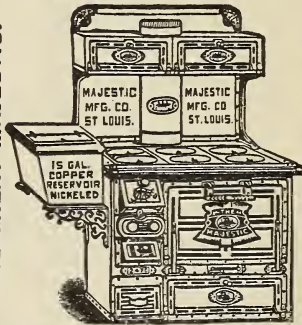
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THE
Columbian Club Cook Book
OF
Tested Recipes

COMPILED BY
Household Economic Committee

BOISE, IDAHO

1906

PRINTED BY
THE SYMS-YORK COMPANY
BOISE

*"'Good cooks are born,
not made,' they say;*

*The saying's most un-
true.*

*Hard trying and these
prime recipes*

*Will make good cooks
of you."*

The Columbian Club Cook Book

Weights and Measures

4 Gills	1 pint
2 Pints	1 quart
4 Quarts	1 gallon
16 Ounces	1 pound
$\frac{1}{2}$ Kitchen cupful	1 gill
1 " "	$\frac{1}{2}$ pint or 2 gills
4 " "	1 quart
2 Cups granulated sugar, or 1 pint	1 pound
$2\frac{1}{2}$ " powdered sugar	1 pound
1 Heaping tablespoon sugar	1 ounce
1 Heaping tablespoon butter } Butter size of an egg..... }	2 ounces or $\frac{1}{4}$ cup
1 Cup butter	$\frac{1}{2}$ pound
4 Cups flour	1 pound
1 Heaping quart	1 pound
8 Rounded tablespoons of dry material	1 cup
16 Tablespoons liquid	1 cup

Measuring

Exact measurements are an important factor in the success of cooking, therefore a definite understanding as to what a cupful or a spoonful means is requisite.

A cupful means one-half pint.

A spoonful of butter, lard, sugar or flour means a rounding spoonful, as much rising above the spoon as is held in the bowl.

A spoonful of salt or spices means only as much as the bowl holds, the top being smoothed off. A heaping spoonful means as much as the spoon can be made to hold.

General Proportions

5 to 8 eggs to 1 quart of milk for custards.

3 to 4 eggs to 1 pint of milk for custards.

1 teaspoon vanilla to 1 quart of milk.

2 ounces gelatine to $1\frac{3}{4}$ quarts liquid.

1 tablespoon flour to 1 cup liquid for thickening sauces.

1 even teaspoon of baking powder to 1 cup flour (less if eggs are used)

1 teaspoon (level) soda to 1 pint sour milk.

1 teaspoon (level) soda to 1 cup molasses.

Cooper's gelatine contains 2 ozs. to a package.

Cox's gelatine contains $1\frac{1}{2}$ ozs. to a package.

Baker's chocolate is divided into ounce squares.

1 tablespoon sugar to white of 1 egg is right proportion for meringue.

Milk is scalded when water in outside kettle boils.

Use arrow root to thicken fruit juices, as it does not destroy color or cloud them.

Courses

The order of the dinner is soup, fish, flesh, fowl, salad, dessert. These may be supplemented to any extent with entremets and entrees. Mets are the principal dishes; entremets the dishes served between the mets. Entrees are dishes which are served between any of the courses.

Outline

FIRST COURSE—Oysters, canapes, (caviare, cheese, anchovy) cantaloupe.

SECOND COURSE—Soup.

THIRD COURSE—Fish.

FOURTH COURSE—Entrees, patties, sweetbreads, timbales, croquettes, etc.

FIFTH COURSE—Vegetables.

SIXTH COURSE—The joint or principal meat.

SEVENTH COURSE—Frozen punch, cheese, omelette or soufflé

EIGHTH COURSE—Game.

NINTH COURSE—Salad.

TENTH COURSE—Puddings, sweet soufflé, Bavarian cream, etc.

ELEVENTH COURSE—Ice cream or frozen desserts.

TWELFTH COURSE—Coffee, liquors.

Of the course given the first, fourth, fifth (vegetables served separately) seventh, and a choice of either the tenth or eleventh may all be omitted.

... SOUPS ...

"Too many cooks spoil the broth."

In no way can the small odds and ends of various things be used more satisfactorily than in the making of soups. Stock has nutritive value in all cases, but at certain seasons of the year delicate cream soups are more acceptable if not more wholesome.

Beans, peas, the various cereals, macaroni, single vegetables, or mixtures of many, all may be added to stock, milk, or water to make soup. Meat should be put through the chopper if it is to be served in the soup; vegetables chopped or put through a sieve.

SOUP STOCK

Buy a knuckle or shank from the hind quarters of a beef, or left-overs of beef, veal, mutton or fowl, and add cold water in the proportion of one quart of water to each pound of meat and bone. Place in kettle and cook slowly. Never let soup boil rapidly; four to six hours is the regulation time. Do not put any salt or pepper in same until you have boiled it sufficiently to have the marrow come from inside the bone. Add one small onion stuck with five cloves, two bay leaves, salt and pepper to taste. Then strain off stock, put in cool place and allow the fat to harden, that it may be removed.

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VEGETABLE SOUP

Slice or cut 3 turnips, 3 potatoes, 3 carrots, 2 onions. Fry in butter until a light yellow, and add 1 bunch of celery and 2 leeks, if liked, cut in pieces. Fry for six minutes. Add 2 stalks of parsley, 2 cloves, salt and pepper and pour over 1 quart of stock. Strain or not as preferred. Tomatoes, corn, vermicelli, rice, peas, beans, a little left over baked beans are fine, and any or all can be used to change the flavor of vegetable soups. In the spring, green peas, shredded lettuce, asparagus, can be substituted.

VEGETABLE SOUP

Put a soup bone which has considerable meat on it in a kettle; cover it with cold water and simmer four or five hours, removing scum as it rises to top. Let stand over night, removing grease from top and adding one onion, one potato, parsley, celery, carrot and one can of tomatoes, and boil two or three hours. Just before serving thicken with flour and add salt and pepper to taste. This soup can be strained or served with the vegetables.

MRS. R. H. JOHNSON. *— Hungry*

STOCK FOR CONSOMME

This stock is, as a rule, of rather better flavor than stock made entirely from beef. Purchase a shin of beef and a shin of veal, or what the butchers call a "knuckle of veal." Wipe both carefully with a damp cloth. Have them well cracked. Remove the meat from the bones and cut into squares. Put two tablespoonfuls of sugar and a sliced onion into the soup kettle to brown and burn. Then add the meat from the veal and beef. When this is

carefully seared add the bones and six quarts of cold water. Cover kettle and bring slowly to boiling point, then skim. Push the kettle now over a moderate fire where it will just bubble, not boil, for three hours. At the end of this time add one onion into which you have stuck twelve cloves, a bay leaf, a sliced carrot a few green tops of celery or a half teaspoonful of celery seed, and a salt spoon of pepper. Cover and simmer gently for another hour. Now strain the stock and stand aside to cool. When cold remove every particle of fat from the surface, and stock is ready for use.

This consomme may be served with egg balls, force meat balls, marrow balls, spinach balls, suet balls, pea blocks, tomato blocks, curry, or macaroni, etc.

MARGUERITE NOLAN LEMP.

BROWN BANNOCK SOUP

Have base of soup ready—salted, peppered—add 1 can tomatoes, 2 teaspoonfuls cinnamon, 1 teaspoonful cloves, 1 teaspoonful allspice, 1 teaspoonful nutmeg. Strain and thicken with a very little corn starch dissolved in water. Have in tureen two hard boiled eggs chopped fine, a slice of lemon for each plate. Add last 1 cup sherry and 1 cup maderia wine. Serve very hot. Pass with this soup toasted dice of white bread.

For ten people. M. E. RIDENBAUGH.

CREAM OF CELERY SOUP

Boil 12 stalks of celery, cut in small pieces, in 3 pints of water for half an hour, add half an onion and two blades of mace and pass through a sieve. Mix 1 tablespoon of flour and a heaping tablespoon of butter; add to the soup with a pint of

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milk and salt and pepper to taste. One cup of cream added just before serving makes a great improvement.

MRS. GEO. H. STEWART. *leaf*

ONION SOUP

Put into sauce pan butter size of pigeon's egg. When very hot add three onions sliced thin, half a carrot, 2 outside pieces of celery, and 2 sprigs of parsley; stir and cook them until they are reddish brown, add one-fourth cup of flour, stir this until it also is brown. Add to this one and one-half pints of soup stock and one and one-half pints of milk. Season with salt and pepper. Let it simmer a few minutes. Strain over dry toast in fancy shapes or serve dry toast on table in each soup plate before serving soup.

MRS. CALVIN COBB. *leaf*

CLAM BOUILLON

Twenty-five clams, 1 level tablespoonful butter, 1 quart water, 1 small onion, 1 bay leaf, 1 salt spoon celery seed, 1 salt spoon pepper.

Scrub shells of clams and rinse them well. Put them into the soup kettle with the water. Bring quickly to the boiling point. Take from the fire. Remove each clam from the shell, being careful to save the liquor as you take them out. Chop the clams, return them to the kettle; add bay leaf, celery and onion. Cover and simmer gently for 30 minutes. Skim and strain. Reheat, add the butter and it is ready to serve. A pint of milk may be added if desired. The mixture cannot be boiled after milk is added or it will curdle.

MARGUERITE NOLAN LEMP.

MUSHROOM SOUP

One quart chicken stock, 1 cup mushrooms before chopped, 1 tablespoonful flour, 1 tablespoonful

Begin right by starting with the Bank of Commerce.

butter, one-half cup cream. Boil twenty minutes, add pepper and salt and just at the last the cream.

MRS. GEORGE REDWAY.

MUSHROOM SOUP

One tablespoon of beef extract, in 1 quart of hot water. Add two and one-half tablespoons of flour stirred into 2 tablespoons of melted butter. Let it simmer or boil. Add 1 can of mushrooms, cut in slices with their liquor. Heat one quart of cream in a double boiler and add just before serving. Season to taste.

MRS. TWIGGS.

CORN SOUP

Cut corn from one dozen ears, put into one quart of milk, add salt, pepper, butter and Worcestershire sauce to taste. Cook in double boiler one-half hour.

MRS. DAWSON. — 277

BISQUE OF OYSTERS

Quart of oysters. One pint of stock. One teaspoonful of onion juice, 2 tablespoonfuls of corn starch, one pint of hot milk or cream, two scant tablespoonfuls of butter. Put the oysters on to boil in their own liquor. Boil two minutes; drain, saving the liquor. Chop the oysters very fine and press through a sieve. Add to the oyster liquor. Return to the kettle, add the stock, onion juice and bay leaf. Simmer five minutes. Moisten two even tablespoonfuls of corn starch in a little cold water, stir in the soup until it thickens. Add the hot cream or milk, season to taste with salt and pepper. Do not boil after adding the milk or it will curdle. Bisque of Clams may be made in the same way.

MRS. M. C. USTICK.

CREAM SATIN SOUP

One quart strong stock, one cup cream—season to taste. Pour boiling hot on the beaten yolks of four eggs. Dilute with cream if too thick. Serve in bouillon cups, whipped cream on top of each, with a dash of pepper. MRS. M. E. RIDENBAUGH.

TOMATO SOUP

Cook one can tomatoes, add one-fourth teaspoon soda; strain through a fine sieve; scald one pint milk, cream and add one tablespoon flour and one of butter. Salt and pepper to taste. Put mixture together carefully and serve hot.

MRS. FRANK COFFIN.

TOMATO SOUP

Take 1 quart of thoroughly cooked tomatoes, strain through a sieve, return to the fire and add 1 level teaspoon celery salt, 1 level teaspoon beef extract, 1 heaping teaspoon sugar and lump of butter size of a walnut. Let boil for 10 minutes and add 1 teaspoon of finely cut parsley just before taking up. Serve with strips of toasted bread.

MRS. SAVIDGE.

GOOD TOMATO SOUP

One quart tomatoes; 1 tea-cup cut-up celery; 1 small onion; 1 bay leaf. Cook until vegetables are done, then strain and season with salt and pepper, then add 1 pint of any nice soup stock or the same amount of rich milk. If milk is used add a small pinch of soda to tomato mixture just before adding milk to prevent curdling. MRS. H. E. NEAL.

CREAM OF TOMATO SOUP

Take one-half can tomatoes, strained, heat, add salt, pepper and 2 teaspoonfuls butter, a pinch of

The above receipts are A 1. So is Con Hesse's Silverware.

soda, heat a pint of milk and when ready to serve add milk to tomatoes. *dead*

MRS. C. O. BALLOU.

TOMATO SOUP

Boil together for half an hour one pint of tomatoes, one pint of water, one small sliced potato, *He died* one small sliced onion, a few pieces of celery. *I was* Strain, and add salt and pepper to taste, one-half cup of cracker crumbs, one-half cup of sweet cream *burned* and level tablespoon of butter. Serve immediately. *at sea*

MRS. D. D. WILLIAMS.

TOMATO BOUILLON

One can of tomatoes, one and one-half quarts of unseasoned stock. Put over fire and add one tablespoon chopped onion, two bay leaves, four whole cloves, one level teaspoon celery seed, and one-half teaspoonful pepper. Cover and cook 20 minutes. Strain. Beat white of one egg until partly light, add to the tomato and let come to a boil. Boil rapidly five minutes, then strain through two thicknesses of cheese cloth. Re-heat, season with two teaspoons of salt and serve with tiny cubes of toasted bread. *dead*

MRS. F. B. KINYON.

POTATO SOUP

Cut fine four medium sized potatoes and one small bunch of celery. Add one quart of boiling water, cook until tender. Press through sieve and return to stove. Add one quart of milk, or part cream, let come to boil, season with butter, salt and pepper. *He died*

MRS. O. V. ALLEN.

OXTAIL SOUP

Put tail in salt water over night. Wipe the *add more - salt -*

water off, roll in flour and fry brown in a little butter. Then put in kettle with water, boil a while, then add vegetables—potatoes, cabbage, tomatoes, turnips, onions, carrot, celery, and a little parsley. Chop all fine. Salt and pepper. Boil about three hours.

MRS. W. B. WILLIAMSON.

CREAM OF SALMON SOUP

Melt a tablespoon of butter in a saucepan and in it cook thoroughly (but without browning), a heaping tablespoonful of flour. When the butter has bubbled for five minutes, being stirred continuously, add slowly a quart of boiling sweet milk and be sure there are no lumps in the mixture. Then put in a heaping tablespoonful of cooked salmon that has been pounded and put through a sieve, together with a level teaspoonful of salt, and a salt-spoon of white pepper or paprika. Be sure the ingredients are thoroughly blended. If a richer seasoning is desired, first boil a bay leaf and a slice of onion in milk for five minutes and then remove. To make a *very fine* soup stir in thoroughly beaten yolks of two eggs just before serving. Offer with the soup stick bread, finger rolls or ordinary white bread.

MRS. GEO. H. STEWART.

CREAM OF RICE SOUP

Cook one-half cup of rice in 1 quart of cold water; let heat to the boiling point, then drain and rinse in cold water. Add the rice to 2 quarts of chicken or veal broth seasoned with onion, carrot, macaroni, salt and pepper, let cook until the rice is very tender then strain all through a fine sieve. Re-heat and add 1 pint of hot cream or very rich milk.

MRS. H. E. NEAL.

CELERY SOUP

Two bunches of celery cut fine, boil in just enough water to cover it, until soft, then drain and rub through a coarse colander. Scald 3 pints of milk, add to the celery and water in which it was boiled; season with salt, pepper and a little onion juice if liked. Rub together 1 tablespoon each butter and flour and stir into boiling soup. Serve with strips of toasted bread. MRS. H. E. NEAL.

CODFISH CHOWDER

To two quarts of milk and cream in a double boiler, add three medium sized potatoes sliced thin.

Put on in cold water one cup of codfish cut in pieces about one-quarter inch square. When this comes to a boil turn it into the milk. Add one tablespoonful of minced onion. Salt and pepper to taste. Cook about two hours.

Rem. Tom M MRS. COLLISTER.

CORN CHOWDER

One-half cup Armour's Extract Beef or any good extract, 1 can corn, 4 cups potatoes cut in one-fourth inch slices, one and one-half inch cube dry salt pork, 1 small sliced onion, 4 cups scalded milk, 8 common crackers, 3 tablespoons butter, salt and pepper. Cut pork in small pieces and fry out, stirring often to prevent burning. Strain fat into stew pan. Parboil potatoes 5 minutes in boiling water to cover; drain and add potatoes to fat; then add two cups of boiling water. Cook until potatoes are soft, add corn and milk. Then heat to boiling point. Season with salt and pepper. Add extract beef, butter and crackers, split and soaked in enough milk to moist-

en. Remove crackers, turn chowder into tureen and put crackers on top. Clam Chowder, use can of clams chopped. MRS. GEO. WISE.

NOODLES

Two eggs. Beat well, add a pinch of salt, 3 tablespoonfuls of sweet milk and flour enough to make a stiff dough. Roll out in two very thin sheets, flour, roll up and cut with a sharp knife in fine ribbons. For soup, throw into the boiling broth 30 minutes before serving.

MRS. LEONARD LOGAN.

NOODLE SOUP

One cup of flour. Break one egg into the flour and mix together and roll out very thin. Let dry until it can be rolled together without sticking. Cut very fine and cook in chicken or beef stock. The noodles can be cut and dried and kept indefinitely.

DUMPLING SOUP

Four large tablespoons butter; 2 eggs; 4 or 5 tablespoons sifted flour. Cream the butter. Let eggs stand in boiling water a minute. Break in whole, one at a time, into the butter. Fold in lightly the flour. Drop by the spoonful into boiling soup stock.

LAURINA SONNA.

CROUTONS

Take very thin slices of bread and butter well. Cut them up in little squares, place in baking pan butter side up and brown in quick oven.

MRS. C. W. PURCELL.

Boise City Nat'l Bank. Capital, \$100,000. Surplus, \$100,000.

-Miss Regina

TAPIOCA CREAM SOUP

One quart of white stock; 1 pint of cream; 1 onion grated; 2 stalks of celery; one-third cup of tapioca, soaked over night in cold water; 2 cups cold water; 1 tablespoon butter; a small piece of mace, salt, pepper. Cook the tapioca in the stock for one hour. Cook the onion and celery in the milk with the seasoning, then strain into the stock, add the butter, and serve.

MRS. T. E. LOGAN.

CLAM CHOWDER

Two cans Doxie Clams; 3 slices of salt pork, cut in dice; 2 onions, chopped fine; 5 fair potatoes, chopped fine; 3 pints cold water; 1 pint milk; butter, salt, pepper, sage and summer savory and a tablespoon of curry. Place pork into frying pan, with the onion and fry half done, add the liquor from clams, chopped potatoes, and then the 3 pints cold water. Separate the clams, the rim from the bellies. Chop the rims fine. Add this to the chowder and cook from four to six hours. When nearly done, add the milk and seasoning, let boil again. When ready to serve add three soda crackers rolled.

MRS. LEONARD LOGAN.

LOUISIANA GUMBO

One chicken, cut in pieces; 2 quarts okra, sliced fine; 1 pod red pepper. Fry chicken as if for table. When brown, lift out into a kettle and cover with boiling water, adding pod of red pepper. Have ready the okra sliced, put in pan where chicken was cooked and fry until tender, stirring constantly. When done pour into kettle with chick-

en, adding more water, if necessary, to cover. Put where it will boil slowly (as it burns easily), and simmer an hour. Season highly, with salt and black pepper. It should be quite thick when done. Serve with a spoonful of hot boiled rice in each soup plate. (Dried or canned okra may be used when fresh okra is not in season).

Mrs. G. H. HACKETT.

chaper friend

... FISH ...

"Master, I marvel how the fishes live in the sea! Why, as men do on land; the great ones eat up the little ones."

The chief merit of a fish is freshness. It should be cleaned as soon as it comes from market, wiped dry and put on ice. A fish requires careful cooking. If underdone it is not eatable. If cooked too much it loses flavor. It is sufficiently cooked when the meat separates easily from the bones and should be served at once.

TO BOIL

To boil fish, add 1 teaspoonful of salt and 1 tablespoonful of vinegar to every two quarts of water. Have fish entirely covered and let the water be warm, as cold water extracts the flavor and boiling breaks the skin. When water boils, draw to one side where it will only simmer. Allow ten minutes to the pound after it begins to simmer. A boiled fish needs a rich sauce, white or mayonnaise as preferred, and may be garnished with slices of lemon or hard boiled eggs, chopped pickles or capers.

COURT BOUILLON

Court bouillon is used for boiling fresh water fish or others without much flavor. It may be prepared beforehand and used several times or the vegetables may be added at the time the fish is

Boise City Nat'l Bank. Capital, \$100,000. Surplus, \$100,000.

boiled. Fry in one tablespoonful of butter, 1 chopped carrot, 1 chopped onion, 1 stalk of celery. Then add 2 quarts of hot water, 1 cup of vinegar or wine, 3 peppercorns, 1 bay leaf, 3 cloves, 1 teaspoonful salt.

TO BAKE

To bake a fish, stuff it and sew up the opening or wind cord several times around the body. Dredge with salt, pepper and flour and lay with slices of pork and very little water in a baking pan. Allow fifteen minutes to the pound and baste frequently. Serve with sauce, garnish with lemon and parsley.

TO FRY

Fish to be fried is dredged with salt, pepper and flour, then dipped in egg and rolled in bread or cracker crumbs, or after seasoning, dip in corn meal and fry.

TO BROIL

Fish to broil are split down the back. After being washed and well dried fish should be rubbed with oil or butter to keep from sticking. The broiler should be hot and well greased. The hot wires will sear the lines, which should always show on broiled dishes. The fire must be clear and hot for small fish, more moderate for large ones, so the outside may not be burned before the inside is done. When there is danger of this, the broiler may be laid on a pan in the oven to complete the cooking.

The broiler should be turned as often as one counts ten, as the skin burns easily. When done, raise wires carefully from both sides, so as not to

break the meat, turn fish on to a hot dish, and spread with butter, salt and pepper. Garnish with water-cresses or slices of lemon.

STUFFING FOR FISH

Soak half a pound of bread crumbs in water and press dry. Fry two tablespoonfuls of minced onion in a tablespoonful of butter. Add the bread, some chopped parsley, a tablespoonful of chopped suet, pepper and salt. Let it cook a moment and when taken from the fire, add an egg.

SALMON SOUFFLE

WITH SAUCE HOLLANDAISE

One pound of fresh uncooked salmon; 12 almonds blanched and chopped; 1 teaspoonful of onion juice; 1 teaspoonful of salt; one-half teaspoonful of white pepper; 3 eggs, whites; one-half pint of cream whipped to a stiff froth. Remove bones and skin from the fish; rub to a paste or use the meat-chopper; add the almonds and unbeaten white, then stir in carefully the cream. Pour into buttered timbale molds, two-thirds full. Place in a pan of boiling water. Bake 20 minutes in a moderate oven. Serve at once.

MRS. BEATTY. *sent*

FISH TURBOT

Take one white fish, steam until tender, remove bones and sprinkle with pepper and salt.

DRESSING

Heat one pint of milk, thicken with corn starch or flour. When cold add two eggs and one-fourth pound of butter, season with one-fourth of

The Beri Best Olive Oil is positively pure. Joy's Pharmacy.

— Shirley —

an onion cut very fine, and a little parsley. Put in a baking dish one layer of fish and a layer of dressing until all is used. Bake half an hour.

WINIFRED C. DEARY.

SALMON TURBOT

One pint boiling milk, 1 tablespoon corn starch, 2 tablespoons butter, 2 eggs, salt and pepper to taste, 3 rolled crackers, one small onion chopped, a little chopped parsley, 1 can salmon. Cover with cracker crumbs and bake one half hour. Serve with lemon.

MRS. D. D. WILLIAMS.

FISH TURBOT

Boil four pounds of any good firm fish, White fish preferred; remove all bones; shred fine. Let one quart of milk come to a boil; add one-fourth chopped onion, one-half teaspoon each of white pepper, salt, parsley, and thyme, and one-half cup of butter mixed with scant cup of flour. Butter pan, put in layer of sauce, one of fish and so alternate, sprinkle rolled bread and grated cheese on top; bake in moderately hot oven one hour.

MRS. GEORGE CLITHERO.

FISH ROLL

Two cans salmon; pick out all the good and mince it up; add 3 eggs beaten; 2 tablespoons cream; 1 cup cracker crumbs; season with salt, pepper and cayenne; 1 heaping tablespoon butter. Melt butter and add the beaten egg and cream; add all to salmon and cracker crumbs; butter a pan and put the mixture in it cold and shape into a roll; cover with dots of butter; pour hot water in pan; baste and bake brown; bake one-half hour.

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DRESSING FOR BOIL

One and one-half cups sweet cream; put in a double kettle; beat the yolks of 3 eggs light and add to hot cream; cook until like custard; season with pepper and salt, one tablespoonful butter, lemon juice.

LENA SHOUP.

STEAMED FISH

An excellent way to cook fish is to steam it. Remove the skin, rub thoroughly with salt and lemon juice and cook in a steamer, or, better still, a fish kettle, over boiling water. When done serve on a platter, garnish with parsley or sliced hard boiled eggs.

SAUCE FOR SAME

Four tablespoons melted butter; 1 tablespoon flour; cook till it thickens, but not browns; add 1 cup milk in which has been well beaten 1 egg; add salt and pepper to suit the taste.

MRS. H. E. NEAL.

STEAMED SALMON

One can salmon; four eggs beaten light; one cup cracker crumbs; 1 cup milk; 4 tablespoons melted butter, salt, cayenne and chopped parsley seasoning. Remove bones and skin and mince fish. Mix all ingredients; pour into buttered pan and steam 1 hour; turn out on platter and serve with the following sauce:

One cup boiling milk thickened with one-half tablespoon cornstarch. Add liquor from fish; 1 tablespoon butter; 1 tablespoon catsup; 1 well beaten egg and season with salt and cayenne.

MRS. C. C. ANDERSON.

BAKED SHAD OR HALIBUT

Wash and wipe thoroughly dry; make a regular bread crumb dressing and stuff the fish with it; then fasten with skewers several pieces of salt pork to the sides of fish; set on a tin sheet, thoroughly buttered in a pan and bake about three-fourths of an hour, basting often; sprinkle with salt when partly cooked; slip on to a hot platter and serve with Saratoga chips; serve Hollandaise sauce with the same.

MRS. H. E. NEAL.

FINNAN HADDIE

One-half pound Haddie; boil and pick fine; braise in butter; 1 cup cream; 1 hard boiled egg, chopped fine; 1 yolk raw egg; 1 teaspoonful grated cheese; season with red and black pepper; thicken with flour made smooth in milk; cook seven or eight minutes; put the butter in the dish when melted; add the fish and cook a few minutes; then the beaten raw egg; then the hard boiled egg; next the flour; let it boil a few minutes, then add the cheese last, stirring constantly after the flour and milk are put in until done. This is enough for four persons. Can be cooked in a chafing dish at the table.

WINIFRED C. DEARY.

BAKED CRAB

Line a dish with mashed potatoes. Pick crabs and put in center of it. Then take enough milk to cover this, boil, thicken with little flour and water, add lump of butter, salt, pepper, and piece of a lime. Pour this over the crabs, and bake for twenty minutes. This is delicious served with hot tomato sauce.

MRS. L. P. GRUNBAUM.

If you need silverware see Con Hesse, the Jeweler.

DEVILED CRAB

Drain off liquor from crab—make dressing of hard-boiled egg—rubbing yolk in 1 tablespoon of melted butter, add one and one-half tablespoons vinegar, cayenne pepper, mustard, and salt to taste. Then stir in one raw egg, add chopped white and put in shells, cover with crumbs and small pieces of butter and bake till brown.

MRS. D. J. COHEN.

DEVILED CRAB

Take the meat of two crabs, shredded, a cup of bread crumbs, two hard-boiled eggs mashed to a paste, a tablespoonful or more butter, a cup of cream, season to suit taste with salt, paprika and nutmeg, bake in the crab shells with crumbs on top, twenty minutes.

MRS. C. O. BALLOU. *Read*

LOBSTER CHOPS

Cut into small dice one-half pound of boiled lobster. Put 2 ounces of butter into stew pan, when it bubbles sprinkle in 1 tablespoonful flour. Cook it, then add a cupful of boiling cream and the lobster, stir until it is all scalded, take from the fire, add the beaten yolks of three eggs, a little cayenne pepper and salt to taste. Return mixture to fire and cook to set eggs. Butter a platter, spread the mixture one-half inch thick. When cold, fashion into shape of chops, pointed at one end; bread-crumbs, egg, and bread-crumbs again, stick one and one-half inches of macaroni into small end of chop and fry in boiling lard.

MRS. COBB. *Read*

BOILED SALMON.

Take from two to three pounds of salmon, tie the fish in a cloth in order that it may be taken up without breaking, put into salted boiling water. Boiled fish is done when the flakes begin to separate. Serve with tomato sauce.

MRS. M. C. USTICK.

BREADED FISH

Use any kind of fish that has been freed from bone and skin, cut into small pieces about four inches long and three wide, season well with salt and pepper, then dip in beaten egg and roll in dried bread crumbs or cracker crumbs. Cook in hot lard.

MRS. M. C. USTICK.

BAKED SALMON SPANISH

Procure a small salmon that will lie in your baking pan, or an equal length of the tail end of a large fish will answer. Clean and wipe dry and sprinkle salt and cayenne pepper inside and out, Spread with slices of four large white onions, pour over a quart of best canned tomato or an equal quantity of fresh ones sliced and a cup of olive oil. Bake slowly to prevent burning the dressing, basting occasionally until the fish is tender, when the covering should be browned but not burned. Butter may be used instead of oil, and any good fresh fish, as large trout, may be used in place of salmon. Unless pepper is very strong, add a little best paprika before baking. This is delicious.

MRS. CHARLES KINGSLEY.

CODFISH BALLS

Put the fish in cold water, set on back of stove; when water gets hot, pour off and put in cold again

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*Chint - Ballard -
A. V. Allen - died in Paris
A. S. Allen*

until fish is fresh enough; then pick it up. Boil potatoes and mash them; mix fish and potatoes together while potatoes are hot, taking two-thirds potatoes and one-third fish. Put in plenty of butter. Make into balls and fry in plenty of lard. Have the lard very hot before putting in the balls. The balls may be rolled in beaten egg, then in bread crumbs before frying.

MRS. M. C. USTICK.

OYSTER COCKTAIL

One quart of strained tomato; 1 bottle catsup; 2 tablespoonfuls lemon juice; 1 teaspoonful onion juice; salt and tabasco to season highly; 2 quarts of small oysters. Put oysters in colander, thoroughly wash and drain. Add mixture. Serve very cold.

MRS. LOUISE EOFF.

OYSTER COCKTAIL

Half-a-dozen little oysters dropped into a glass, with their juice, a little lemon juice, four miserly drops of tabasco sauce, half a teaspoonful of Worcestershire sauce, half a dessert-spoonful of tomato ketchup and several grains of salt. Horseradish may be substituted for the tabasco.

MRS. S. M. BLANDFORD.

HALIBUT WITH DUTCH SAUCE

Cut a slice of halibut in eight pieces. Sprinkle with salt. Brush over with lemon juice, and tie in cheese cloth. Steam over hot water till done. Arrange on serving dish. Garnish with parsley and lemon cut in fancy pieces. Serve with

DUTCH SAUCE

Mix the yolks of three eggs, three tablespoon-

Mickle sells electric fixtures.

fuls of olive oil, one-third cupful of vinegar and one-fourth teaspoonful of salt. Cook over hot water, stirring constantly until the mixture thickens. Add one teaspoonful of finely chopped parsley and a few grains of cayenne.

MRS. M. C. USTICK.

FRIED OYSTERS

One quart "extra select" oysters. Drain and wipe perfectly dry. Take fifteen soda crackers, crush fine and add pepper, salt and one tablespoonful of baking powder. Beat two eggs well, Sprinkle oysters with pepper and salt, then roll in cracker crumbs again. Let lay about five minutes, then drop in about two inches of boiling lard and fry brown on both sides. Serve immediately.

MRS. JOHN RADER.

Done early -

... MEATS ...

Always have lobster sauce with Salmon,
And put mint sauce your roasted Lamb—on.

Veal Cutlets dip in egg and bread crumb;
Fry till you see a brownish red come.

Roast Pork, saus apple sauce, past doubt,
Is Hamlet with the Prince left out.

Broil lightly your Beefsteak; to fry it
Argues contempt for a Christian diet.

The cook deserves a hearty cuffing
Who serves the Fowl with tasteless stuffing.

Shad, baked and stuffed is most delicious:
'Twould have electrified Apicius.

To roast Spring Chicken is to spoil 'em;
Just split 'em down and bake and broil 'em.

Nice oyster sauce give zest to Cod,
A fish when fresh to feast a God.

In roasting meat, allow from fifteen to twenty minutes to the pound. Place in a hot oven to brown quickly, then let the oven cool slightly. Baste every 15 to 20 minutes. Never put water in the roaster, but pieces of suet or drippings.

Boiling or stewing meats, if fresh, should be covered with boiling water, covered closely and boiled slowly.

Frying—two ways—in deep fat, and on a hot frying pan with a little butter or fat.

Broiled meats should be placed over hot coals.

Salted meats should be covered with cold water.

SERVE WITH

ROAST BEEF—Tomato Catsup, Horseradish
Sauce, Mushroom Sauce.

Mickle sells electric lamps.

MUTTON—Caper Sauce, Stewed Gooseberries.

LAMB—Mint Sauce.

PORK—Apple Sauce, Corn Fritters.

TURKEY—Cranberry Sauce, Celery, Plum and Grape Sauce.

CHICKEN—Currant Jelly.

ROAST GOOSE—Apple Sauce, Boiled Onions.

BOILED TURKEY—Oyster Sauce.

BOILED OR BAKED FISH—White Cream Sauce, Drawn Butter Sauce.

BROILED STEAK—Mushrooms, Fried Onions.

PIGEON PIE—Mushroom Sauce.

FRIED SALMON—Egg Sauce.

BROILED MACKEREL—Drawn Butter Sauce, Stewed Gooseberries.

MRS. GEO. WISE.

CROWN ROAST OF LAMB

Cut same number of ribs from both sides of a rack of lamb, selecting ribs on one side that correspond to those on the other side. Cut the ribs apart at back bone, but separate the chops no farther. Trim the bones as for French chops, removing the trimmings to make meat on the chops of uniform size and height. When the ends are joined, a circle or crown of meat is formed. Have bones same height, cover ends with strips of salt pork. Rub with salt. Set in oven for ten or fifteen minutes, then reduce heat. Baste often, and cook from forty-five to sixty minutes. Put a cup in center to keep its shape. When done fill center with green peas, glazed chestnuts, Saratoga, Bernhardt or French fried potatoes.

HARRIET O'CONNER.

POT ROAST

Rub salt and pepper thoroughly into a roast of beef, then flour it well, have a kettle on a fire with about a half cup of butter in it. When hot enough to scorch the butter put in the beef and keep turning until all sides are well seared over and a rich brown, then put in half cup of water and let cook slowly, adding a little more water as it boils down. This is superior to a roast baked in the oven.

MRS. ROAN.

POT ROAST

Cook in an iron pot over a slow fire. Place a piece of suet or beef fat in the pot and after enough grease has tried out to grease the pot drop the meat in and let it cook on one side till the outside is seared over, then turn and continue the process till the meat is browned, not scorched or burned, on all sides; then add a pint of boiling water. Do not allow it to boil hard, but simmer gently till the meat is tender, from three to four hours, depending upon the size of the roast and quality of the meat. When about half done salt to taste. This is an excellent way to cook the cheaper cuts of meats. The neck piece will be found tender, sweet, and juicy if prepared as above. Economical not only as to cost of meat but time and fuel.

MRS. WILLIAM BRYON.

VEAL LOAF

Veal chopped raw, 4 lbs.; 4 soda crackers rolled fine; 2 eggs well beaten; onion enough to flavor; season with salt and pepper and mix thoroughly, adding a tablespoonful of butter; put in a baking

dish (buttered), pack it down and cover with water; put in oven and bake.

MRS. WINIFRED C. DEARY.

BEEF LOAF

Two and a half pounds of round steak, chopped very fine; one-half lb. of pork likewise chopped; 1 cup of milk; 1 cup of rolled crackers; 2 eggs well beaten; 1 teaspoonful of pepper; 1 tablespoonful of salt; mix thoroughly; bake one and one-half hours; put in the pan a *very* thin butter and flour gravy, boiling, and baste often.

MRS. SARAH S. LONG.

BEEFSTEAK ROLLS

Prepare a dressing such as you use for turkey or duck. Take a round steak, pound it, season well with salt and pepper and butter; spread over it the dressing; lap over the ends, roll the steak up tightly and tie closely; spread 2 great spoonsful of butter over the steak and bake in the oven about 1 hour and serve hot with brown gravy.

MRS. SARAH COFFIN.

MOCK DUCK

Two Pork Tenderloins as near the same size as possible. Cut into each one down the middle and on each side, but not through; grate dry bread, about one and one-half cups of crumbs; season it with pepper, salt, and a tablespoonful of melted butter and a little chopped onion or onion-juice, if liked; put this dressing between the two tenderloins, tie with a string and bake about 2 hours or less. Make pan gravy to serve with it, if desired.

MRS. E. M. HOOVER.

MEAT BALLS

Cup of finely chopped meat; 2 cups of mashed potatoes; 1 egg; enough sweet milk to moisten; season with salt and pepper; beat well; roll into balls; (if desired) dip in egg and roll in cracker crumbs before frying.

MRS. E. L. WELLS.

RISSOLES OF COLD MEAT

Chop cold meat very fine; add a little onion, parsley, pepper, salt and spice; 1 egg and milk until the mixture is pretty wet; put some stock (or milk and water) into a frying pan, and a piece of butter the size of an egg; 1 tablespoon of flour. When this boils put in the mixture, let it simmer till thick, then put to cool. When cold cut in small pieces, dip in beaten egg, then in cracker crumbs and fry in hot lard.

MRS. ROAN.

PORK OR LAMB CHOPS.

Cut one-half inch thick. Dip it in egg and bread or cracker crumbs and fry until thoroughly done and well browned.

TO PICKLE HAMS.

To four gallons water use two and one-half pounds brown sugar, six pounds salt, two ounces saltpeter. Boil and skim. When cold put in the hams and let them remain six weeks. Then remove and hang in a dry cool place. Two hams.

GEORGIA T. YATES.

CHICKEN PIE.

Remove large bones from cooked chicken; put meat in baking dish. To 3 tablespoonfuls of melt-

If you wish to change your account try Bank of Commerce.

ed butter, add 3 tablespoonfuls of flour, 4 cups warm broth and 1 cup of milk. Pour over chicken in dish and place in warm oven.

CRUST.

Two and one-half cups flour, in which you add 2 teaspoonfuls baking powder, 1 teaspoonful salt, 2 tablespoonfuls butter, rubbed into flour, 1 egg well beaten, in which you add 1 cup milk. Add this to flour, stir and drop on chicken in pan. Bake in moderate oven one-half hour or until crust is done through.

MRS. L. D. ALLRED. *done*

CHICKEN WITH NOODLES.

Cut up and put chicken in a sauce-pan with salt, and enough water to cover. Stew gently until tender. Take out chicken and add cream, or milk and butter. Let come to a boil, then drop in noodles a few at a time. Boil 15 minutes, thicken. Put chicken back into pan, let simmer 15 minutes. Serve altogether on a large platter.

NOODLES.

Take one egg and flour enough to make it stiff. Roll out as thin as possible. Let it dry a little, then turn in one edge and make it in a long roll. Cut slices across this as thin as can be done with a sharp knife.

MRS. M. H. COFFIN. *done*

ROAST DUCK.

Select a young, fat duck. The lower parts of the legs and webbing of the feet should be soft. Singe and draw the duck in the same manner as a chicken. Wipe it inside and out with a damp cloth. Weigh, and fill with potato or bread stuffing. Truss

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in the same way as a chicken. Place on a rack in a baking pan, cover the breast with slices of bacon, and put one-half cup water and one-half teaspoonful salt in the pan. Bake in a hot oven, allowing 20 minutes for every pound, and 40 minutes over. Serve with giblet sauce.

MRS. RIDENBAUGH.

SMOTHERED CHICKEN.

Wash and cut up chicken, wipe dry. Season with salt, pepper and dredge with flour. Take your roaster, pack your chicken in quite closely, laying pieces of butter between each layer. Pour in (boiling) water, the older the chicken the more water. Cover lightly, place in a hot oven, add more water if necessary and when tender, brown well. Boil sweet potatoes until tender, peel and add to chicken and brown. Serve with currant jelly.

MRS. L. LOGAN.

SCRAPPEL.

Take the head and tongue and any lean scraps of pork, and boil until the flesh slips from the bones. Remove the fat, gristle and bones and then chop fine. Set the liquor in which the meat was boiled aside to cool. Take off the fat. Return to the fire and when it is boiling put in the meat, season with salt and pepper, and when it is boiling hard stir in corn meal, as you would for corn meal mush—from the hand—stirring constantly for 10 minutes. Then let it cook 1 hour on the back of the stove. Pour into long tins about 3 inches deep, and set away in a cold place. When you are ready to use cut in slices and fry brown. For breakfast.

MRS. LEONARD LOGAN.

CHICKEN TERRAPIN.

Cook and cut chicken as for salad; one quart of the meat, 3 hard boiled eggs, one-quarter teaspoon ground mace; 1 tablespoon flour; 1 gill sherry: one-fourth pound butter; 1 cup cream; salt and cayenne to taste. Rub butter and flour together, add seasoning and cream, and place over a moderate fire. Mix the finely chopped white of eggs with the chicken and turn into the sauce, with the egg yolks that have been rubbed to a smooth paste with cream. Stir over the fire until it comes to boiling, add wine, and serve, at once, in timbale cases, or cups. Calves' Liver, after parboiling 15 minutes, is delicious dressed in the same manner. Also cold roast turkey or veal.

MRS. A. L. RICHARDSON.

FRIED CHICKEN.

Prepare chicken in usual way. Dredge thoroughly in well salted flour. Brown evenly and quickly in one tablespoon lard and two of butter. Add one pint hot water and let steam until tender.

DOLLY TWITCHELL.

... SAUCES ...

WHITE SAUCE.

One tablespoonful butter; 1 tablespoonful flour; 1 cup milk; one-half teaspoonful salt; one-quarter teaspoonful pepper. Put the butter in sauce pan. When it bubbles add flour and cook, stirring constantly for five minutes, but do not let it color. Draw to a cooler part of the range and add very slowly one cupful milk and stir perfectly smooth. Season with salt and pepper.

SAUCE HOLLANDAISE.

One ounce butter—size of a walnut; 1 ounce flour,—level tablespoonful; one-half pint boiling water or veal stock; 4 eggs—yolks; one-half lemon. When the butter is heated, stir in and thoroughly cook the flour. Into this pour the boiling stock or water. When the mixture boils, add gradually the beaten yolks, but do not let it boil after the eggs are in. Remove the sauce from the fire as soon as the eggs are set and add the lemon juice. It should be like thick cream. Serve hot. Delicious with fish or cauliflower.

MRS. BEATTY.

SAUCE FOR FISH.

On-half can tomatoes, run through a sieve. Season with salt and pepper and one small tablespoonful flour moistened with cream.

MRS. M. C. USTICK.

POTATO STUFFING.

Four cups hot mashed potato; 2 teaspoons onion juice; one-half teaspoon pepper; 2 teaspoons salt; 2 tablespoons butter; yolks of 2 eggs; one-fourth cup cream; 1 tablespoon parsley. Mix onion juice, pepper, salt and butter with potato. Add the cream to the beaten yolks and mix them with the potato. Add the parsley.

MRS. W. RIDENBAUGH.

LIVER AND LEMON SAUCE.

(For Poultry).

The liver of a fowl; one-half pint of melted butter; salt. Boil the liver for a few minutes. Peel a lemon very thin, remove the white parts and pips and cut into very small dice. Mince the liver, with a small bit of the lemon rind, very fine. Add to these ingredients the melted butter, season, add the cut lemon, heat it gradually, but do not allow it to boil lest the butter oil.

MRS. LEONARD LOGAN.

HORSERADISH SAUCE.

(Hot for Roast Beef).

Four tablespoons grated horseradish; 4 tablespoons powdered crackers; one-half cup cream; 1 teaspoon salt; 1 teaspoon powdered sugar; one-half

teaspoon pepper; 1 teaspoon made mustard; 2 table-
spoons vinegar. Mix and heat over hot water.

MRS. LEONARD LOGAN.

MUSHROOM SAUCE.

(For Roast Beef or Croquetts).

One pound mushrooms. Peel, wash and drain.
Chop fine. Add 2 teaspoons salt; cover with water
and soak 2 hours. Boil gently 2 hours in the same
water, pepper and thicken with 1 tablespoon flour
rubbed into 1 tablespoon cream.

MRS. LEONARD LOGAN.

..ENTREES..

"It is the bounty of nature that we live:—But of philosophy that we live well."

FISH AND MACARONI SCALLOP.

Put into a buttered baking dish in layers, equal parts of cold cooked fish and cold boiled macaroni. Cut small, and for every pint of the mixture allow one cup of Tomato Sauce.
allow one cup of Tomato Sauce.

TOMATO SAUCE.

Fry one teaspoon minced onion in one tablespoon butter. Add 1 tablespoon flour. Cook and add one cup strained tomatoes. Stir until smooth and *season to taste with salt and cayenne*. Pour tomato sauce over fish and macaroni, cover top with bread crumbs and melted butter. Bake until thoroughly hot and crumbs brown a little.

MRS. LOUISE EOFF.

CHICKEN CROQUETTES.

Chicken, 1 pint; milk or chicken stock, 1 pint; flour, 3 tablespoonfuls; salt, one and one-half teaspoonfuls (to taste); celery salt, three-quarters teaspoonful; mace, 1 saltspoonful; cayenne pepper,

som Flour.

1 speck; onion juice, one and one-half teaspoonfuls; chopped parsley, 1 teaspoonful; bread crumbs, 1 pint. Scald the milk. Cook butter and flour together till smooth and frothy. Then add the milk gradually, making a stiff white sauce. Add the sauce to the chicken, making the mixture a little thinner than can be handled. (It will be stiffer when cold, and the softer the mixture the more creamy will be the croquettes). Then the seasoning and mix thoroughly together. Spread on a platter till cold. Beat the eggs on a plate till smooth. Sprinkle the fine bread crumbs on a bread-board, take a heaping teaspoonful of the mixture and make it into a smooth ball. Then roll it in the crumbs, pressing the ball into shape. Now place the croquette in the eggs. Pour the eggs over it with a spoon. Next roll the croquette in crumbs again. Fry in hot lard.

MRS. E. M. HOOVER.

FRITTERS.

Fritter Batter: Two eggs (yolks); 1 tablespoon olive oil, or butter; 1 teaspoon salt; 1 cup flour; one-half cup milk. Beat egg, add one-half cup milk or water, olive oil, salt and 1 cup of flour, or enough to make a drop batter. If for fruit add 1 teaspoon of sugar to batter. If for meat or fish add 1 tablespoon of vinegar, or lemon juice. This batter will keep for days.

MRS. LEONARD LOGAN.

CALVES BRAINS.

Put in salt water over night. Heat one tablespoon butter in frying pan, drop in brains, cover till done. Beat three eggs with half cup milk,

A place for everything in a Hoosier

pour this over the brains, add a little butter, pepper and salt.

MRS. W. B. WILLIAMSON.

SALMON IN MOLD.

One can salmon; 4 eggs well beaten; 4 table-spoonfuls melted butter; one-half cup fine bread-crumbs. Break up the fish, removing all skin and bones, and rub it smooth with the back of a silver spoon, adding the butter till it is a smooth paste. Beat the crumbs into the eggs and add it to the salmon. Season highly with salt, pepper, parsley, mace and celery salt. Put it into a buttered pudding dish and steam for one hour.

SAUCE FOR SALMON IN MOLD.

One cup milk heated to a boil, and thickened with a tablespoonful of cornstarch and the liquor from the canned fish; 1 tablespoonful butter, 1 tablespoonful catsup, a little pepper, salt, chopped parsley, and 1 egg beaten and added the last thing, very slowly. (If there is not much salmon liquor, double the amount of butter). Serve the mold hot, turned out on a platter, with sauce poured over it, garnished with lettuce and a rim of French peas.

MRS. E. M. HOOVER.

BROILED VEAL KIDNEY.

Cut six kidneys in two parts in such a way as to open but not divide entirely; and pass two wooden "brochettes" through them to keep them flat, sprinkle pepper and salt over, dip in melted butter and broil over bright fire. Serve with sauce made of melted butter, chopped parsley and a little lemon juice.

MRS. DAWSON.

SWEETBREAD CROQUETTES.

One parboiled sweetbread; one-half can mushrooms, chopped fine; one-half cup warm, boiled rice, season. Moisten with "Cream Sauce," roll in crumbs and fry.

MRS. L. LOGAN.

CREAMED OYSTERS.

(For Patties).

One pint oysters; one-half pint cream; 1 large teaspoon flour, salt and pepper. Let come to a boil in double boiler. Mix flour with a little cold milk. Stir into boiling cream—add seasoning. While cream is cooking, let the oysters come to a boil in their own liquor. Skim carefully, drain, add oysters to cream, boil up once. Fill pastry shells and serve. Enough for 18 shells.

MRS. F. R. COFFIN.

POTATO DUMPLINGS.

Half cup of raw grated potato, one full cup of flour, two teaspoons baking powder, half teaspoon salt. Mould into soft balls, drop immediately into boiling salted water. Melt butter, size of an egg, into which slice one small onion, and let brown, then pour over dumplings. Serve hot.

MRS. A. ROSSI.

SWEETBREADS.

Put in warm water for an hour to draw out the blood, then into boiling water, allow them to simmer ten minutes, this renders them firm, drain, dip in beaten egg, roll in cracker crumbs, then into egg and cracker again, use seasoning to taste. Saute

In Salad Dressing much depends upon the oil—Get "Berl

using butter. Serve hot, like above or with gravy and toast.

MRS. C. O. BALLOU.

CALVES LIVER AND BACON.

Slice the liver thin—pour over it boiling water—roll in flour—have the pieces about one and one-half inches square. Slice bacon very thin and cut in one and one-half inch squares. Take a wooden tooth pick, put on a piece of liver, then bacon, then liver, and so on until full. Drop into hot deep fat and brown. Serve as a course for dinner. Garnish with parsley.

NUT CROQUETTES.

Chop one cup of English walnuts with a handful of toasted bread crumbs. Mix with 2 cups of boiled rice, a teaspoon of sugar, half a teaspoon of salt, and one well beaten egg. Shape into croquettes, dip in beaten egg and then in bread crumbs and fry in hot fat.

MRS. C. B. HURTT.

THICK CREAM SAUCE FOR CROQUETTES OR PATTIES.

One pint hot cream; 1 tablespoon butter, level; 4 tablespoons flour heaping, or 2 tablespoons corn starch; one-half teaspoon salt; one-half teaspoon pepper; one-half teaspoon celery salt and cayenne. Scald cream, melt butter in a pan and when bubbling add dry flour, stir, add one-third of cream; boil, stirring all of the time; add one-third more cream, stir and add the remainder.

MISS L. LONG.

CHICKEN CROQUETTES.

One-half pound of chicken—cooked and chopped fine. Season with salt, chopped parsley, celery, lemon juice and mix with the “Cream Sauce” soft enough to handle. Spread on a plate to cool. Shape into rolls, roll in fine crumbs, then dip in beaten egg, then in crumbs and fry 1 minute in smoking hot fat. Drain and serve with Cream Sauce.

RICE FRITTERS.

One cup rice, boiled, measured before boiling; 4 or 6 crackers rolled not very fine; 1 small onion, chopped very fine; 2 eggs, beaten light; salt and pepper to taste; a dash of Tabasco, if liked; one-half cup milk. Make into small cakes and fry in bacon fat and butter.

MRS. E. M. HOOVER.

MEAT CROQUETTE.

Scald one cup of half milk and half cream in double boiler. Rub together 1 tablespoonful of butter and 2 of flour. Gradually stir this into the scalding milk and stir until it becomes thickened and consistent. Add dash of cayenne, half teaspoon of pepper, one of salt and one of onion juice. Remove from fire and add one beaten egg, place on fire for one minute to cook egg and add 2 cupfuls of finely chopped chicken or any other meat. Pour this mixture on a flat dish and when it is cold mold into shape, taking not more than one tablespoonful of mixture for each croquette. Serve with cream, tomato or brown sauce.

MRS. COBB. *Leah*

CROQUETTES.

Take cold chicken or veal, mince very fine, moisten well with cold gravy if at hand; add one egg, season with salt and pepper, make into small cakes, cover with egg and bread crumbs, and fry in lard and butter. Boiled rice may be added before making into cakes.

Mrs. M. H. COFFIN.

.. VEGETABLES ..

"Earth doth to him her fulness yield"

All fresh vegetables should be put on to cook in boiling water. Salt should be added to that in which green or top ground vegetables are cooked. White or underground vegetables are best when salt is added after cooking. Cook top ground vegetables without cover; underground, covered.

HINTS ON COOKING VEGETABLES.

TURNIPS. Should be peeled and boiled from 40 minutes to an hour.

BEETS—Boil from 1 to 2 hours; then put in cold water and slip skin off.

SPINACH. Boil 20 minutes.

PARSNIPS. Boil from 20 to 30 minutes.

ONIONS. Best boiled in two or three waters, adding milk the last time.

STRING BEANS. Should be boiled one hour.

GREEN CORN. Boil 20 or 30 minutes.

PEAS. Boil from 20 to 30 minutes.

ASPARAGUS. Same as peas; serve on toast with white sauce.

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WINTER SQUASH. Cut in pieces and boil 20 to 40 minutes in small quantity of water; when done, press water out, mash smooth, season with butter, pepper and salt.

CABBAGE. Should be boiled from one-half hour to one hour in plenty of water; salt while boiling.

WHITE SAUCE FOR VEGETABLES.

Two tablespoonfuls of butter melted, add two tablespoonfuls flour, and stir tili smooth. Add one cup of milk, gradually, and stir until thick. Season with salt and pepper or paprika

CREAMED POTATOES.

Cut boiled potatoes in regular half-inch dice. Add to white sauce and heat thoroughly. Serve with a garnish of parsley.

POTATO *AU GRATIN*.

Put creamed potatoes—above receipt—into a buttered baking dish. Sprinkle grated cheese and bread crumbs over top and brown in oven.

MARGUERITE NOLAN LEMP.

POTATO *AU GRATIN*.

One pt. of raw potatoe, sliced or diced; 1 cup of white sauce; one-half cup of grated cheese; one-half cup buttered cracker crumbs. Arrange potatoes in layers in the baking-dish. Sprinkle each layer with cheese, or omit the cheese and substitute a dredging of flour and small bits of butter. Pour the sauce over, adding the crumbs last. Bake half an hour. Sauce: One tablespoon of butter,

heated; 1 tablespoon of flour; one-half teaspoon salt; 1 cup of hot milk. Cook thoroughly, stirring until smooth before pouring the sauce over the potatoes.

MRS. BEATTY.

CREAMED POTATOES.

Select potatoes of equal size. Boil them in their skins the day before they are to be stewed. Cut into thin slices or cubes. Use pure cream and butter, or milk and more butter than for any other cooking. When they have cooked up well, add salt and sprinkle with flour, cover pan and remove to back of stove for 20 minutes before serving.

MRS. CALVIN COBB.

ESCALLOPED POTATOES.

Slice potatoes thin, place in baking dish a layer of potatoes, sprinkle with cracker crumbs, salt, pepper and bits of butter, repeat until the dish is full. Have cracker crumbs on top, add milk to within an inch of the top. Bake thirty minutes.

GEORGIA T. YATES.

POTATO CHIPS.

Pare potatoes, let stand in water to cover them over night. Then slice them with Universal slicer and wash through several waters. Drain and roll in cloth to dry. Fry a light brown. Take up on papers and sprinkle well with salt.

MRS. LOREE.

BRUNETTE POTATOES.

Peel potatoes and cut them into neat squares.

Lemps—Men's Hats; Stiff and Soft. .Popular Shades.

Lay in cold water for an hour, drain, and put them over the fire in salted boiling water. Stew until they are tender, but not soft. Turn into a colander to drain. Cook together in a sauce pan 1 heaping teaspoonful, each of butter and browned flour, and pour upon them 1 pint weak beef broth. When you have a smooth, thick sauce, season with pepper, salt and a little onion juice. Put the potatoes into this, stir and toss for a moment, then turn all into a greased pudding dish, sprinkle crumbs on the top and brown in a good oven.

MRS. CHAS. PURCELL.

POTATO CROQUETTES STUFFED.

Two cups mashed potato, one teaspoon salt, ten drops onion juice, one salt spoon pepper, one salt spoon nutmeg, two tablespoons cream and two egg yolks. Add all the ingredients to potato, and beat over the fire until smooth. Have ready-cooked one pint of young green peas or one-half can of peas. Form the potato mixture into a ball, scoop out the center, leaving a place large enough for a teaspoon or tablespoon of peas, put a little potato into hole, and mold again. Roll in egg, then in bread crumbs, and fry in deep, hot fat. Serve with broiled lamb chops or roasted lamb.

MRS. J. M. HAINES.

SWEET POTATO—SOUTHERN STYLE.

Pare and slice as many potatoes as desired, boil in salted water until tender. Remove them to a flat pan and take about a cupful of the water in which they were boiled and add one cup of sugar and a piece of butter and a little nutmeg.

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Pour over the potatoes and set in the oven to brown.

MRS. R. H. JOHNSON.

SWEET POTATOES.

Slice sweet potatoes lengthwise, half an inch thick, put in a baking pan, sprinkle with sugar, butter, salt and pepper, add a little boiling water, and bake until done.

MRS. PIERCE.

BAKED SWEET POTATOES

Parboil until nearly done, then put into a dripping pan with roast, either beef or pork, and finish cooking.

MRS. GEO. E. PADDOCK.

BAKED BEANS.

Two and one-half cups beans before soaked, soak over night. Boil all forenoon, changing water three times. Drain all water off, put beans in bean pot with piece of pork or ham, put in one-half cup molasses, 1 teaspoon salt, a little red pepper and one-fourth teaspoon ginger, cover with water, bake 24 hours.

EFFIE G. PALING.

Bake

BAKED BEANS.

Soak 2 pts. navy beans over night. Cook until tender. Put in pan with 1 pound of fresh pork, salt well, add two large spoons of cooking molasses, cover with boiling water and bake four or five hours, adding more water as it boils away.

MRS. C. W. PURCELL.

CREAMED CARROTS.

Cut carrots in dice, and boil until tender, sea-

son with salt and pepper. Put a lump of butter the size of an egg, in frying pan, stir in a tablespoon of flour, add cream or milk slowly, pour over carrots, and serve.

MRS. BALDERSTON.

ESCALLAPED ONIONS.

Eight onions, two cups milk, two tablespoons butter, two tablespoons flour, two teaspoons salt, one-fourth teaspoon pepper, three round tablespoons bread crumbs. Boil the onions until tender, change the water after ten or fifteen minutes, then again after the second ten or fifteen. When tender cut in slices crosswise, pour over them a sauce made of the butter, flour, milk, salt and pepper. Cover with bread crumbs, bake until brown.

MRS. HAINES.

SCALLOPED ONIONS.

Cut four large onions into quarters, boil until tender, drain. Pour over them one cup of rich milk or cream, season with salt and pepper and butter, thicken with flour. Put mixture in baking dish, cover with a generous layer of cracker crumbs that have been moistened with a piece of butter one-half the size of an egg and bake until a rich brown.

MRS. J. M. JOHNSON.

STUFFED ONIONS.

Parboil the onions for one hour. Then cut the tops off, and scoop out the inside. Chop the inside and mix with the same amount of chopped veal or chicken, salt and pepper, 1 spoon of chopped parsley, one-fourth cup of soft bread crumbs,

and one-fourth cup of butter. Put one spoonful of the mixture in each onion. Then put in a French chesnut or three or four native chesnuts that have been cooked tender. Finish filling onions. Bake slowly one hour, basting often. Fifteen minutes before serving, sprinkle tops with cracker crumbs and brown.

MRS. N. M. PERKINS.

CREAMED ONIONS.

A dainty way of cooking full grown onions is to bake them. Take off the outside dry skin and throw each one into cold water as soon as peeled. Put them in boiling salted water and simmer gently twenty minutes. Drain, put in a baking dish, sprinkle over them a teaspoonful of salt, a dash of pepper; cover with fresh boiling water and bake for an hour. When the onions are tender lift them gently into a hot dish. Put a tablespoonful of butter and one of flour into a saucepan and add the water from the baked onions; stir constantly until it boils. Beat together the yolks of three eggs and three tablespoonfuls of sweet cream; stir into the sauce; cook all three minutes; pour over the onions and serve at once.

MRS. MEHOLIN.

STUFFED PEPPERS. NO. 1

Six large sweet peppers; 1 teaspoonful salt; 1 pt. finely chopped cooked meat; 1 tablespoonful butter; 1 salt spoon pepper; 1 good sized onion; one-half cup stale bread crumbs. Cut peppers into halves, crosswise, remove the seeds and cut off the stem. Wash in cold water; mix the meat, bread crumbs, salt, pepper and half of the onion grated. Stuff this into the peppers; stand them in a baking pan; put into the pan the remaining onion, sliced,

the butter, and a half pint of water or stock. Bake slowly three-quarters of an hour, basting the outside of the peppers every ten minutes. Serve as a luncheon or supper dish, or as an entree at dinner.

STUFFED PEPPERS. No. 2

Prepare and cook according to the preceding recipe, using a bread stuffing, seasoned with salt, pepper and butter. Serve as an accompaniment to roasted beef, or they may be served alone as a vegetable course.

STUFFED PEPPERS. No. 3

Prepare peppers according to first recipe; stuff them with a mixture of chopped nuts and dried bread crumbs, a half pint of each, slightly seasoned with salt and pepper. Bake as directed in first recipe. These have meat value and may be served in the place of meat at lunch or supper.

MARGUERITE NOLAN LEMP.

CREAMED CAULIFLOWER

Cover cauliflower with cold water to which one teaspoon vinegar has been added. This will draw out any insects lurking among the flowers. Boil in salted water till tender. Drain and serve with white sauce. Garnish with cubes of toast.

BAKED TOMATOES

Place large firm tomatoes in granite or earthen pan with couple slices bacon. Bake till tender. Serve on individual plates and let them be seasoned at table.

BAKED TOMATOES

Cut off slice from blossom end, take out seed and fill with dressing made of bread, butter and seasoning. Chopped meat may be added. Put a bit of butter on each and bake half an hour.

FRIED EGG PLANT

The purple is best. Slice half an inch thick; pare each piece and lay in salt and water; cover with a plate and let stand an hour; wipe dry; dip in beaten egg and cracker crumbs, and fry until brown in hot lard.

THE BEST WAY TO COOK SPINACH.

Wash and pick the leaves from half a peck of spinach. Have ready a large kettle, throw in the spinach, sprinkle over a teaspoonful of salt, and not more than a pint of boiling water. Stand the kettle over a brisk fire; shake or toss the spinach almost continually for ten minutes; drain and chop very fine; put in a sauce-pan, add two tablespoonfuls of butter, two of good sweet cream, a dash of pepper and a half teaspoonful of salt. Stir constantly until very hot; add the juice of half a lemon, turn into a hot dish and serve at once.

MRS. M. P. MEHOLIN.

SAUCE FOR SPAGHETTI TO BE SERVED AS A COURSE

Heat butter very hot; fry in this an onion chopped fine; add dried mushrooms that have been soaked in a little water; add that water and the thick part of half a can of tomatoes, a small piece of salt pork and of lean beef; boil hard for half an

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hour; add a pinch of cinnamon and of cayenne pepper and season with salt; strain this over spaghetti that has been boiled 20 minutes in salted water. Cover with grated cheese and serve immediately.

MRS. CALVIN COBB.

EGG PLANT AND CHEESE

Pare a good sized egg-plant and cut in rather thin slices; sprinkle with salt, pile the slices and cover with cold water. Keep the egg-plant under water with a weight to prevent discoloration. At end of an hour remove slices and wipe dry. Dip the slices into beaten egg and fine bread crumbs; fry brown. Make a cup of white sauce, put a layer of it in a baking-dish, then a layer of egg-plant, a layer of grated cheese; repeat these layers until egg-plant is all used. Put crumbs and cheese with bits of butter on top; brown in oven.

MRS. E. C. COOK.

MACARONI, CHEESE AND TOMATOES

Boil macaroni 20 minutes in salted water; drain; then put in baking dish a layer of macaroni, then a layer of grated cheese till dish is nearly full; have the cheese on top; season with butter, salt and red pepper; then pour over all about 1 pint of tomatoes; bake one-half hour.

MRS. W. B. WILLIAMSON.

BAKED MACARONI WITH CHEESE

Break macaroni into short lengths; put in boiling water salted; stir often, and boil slowly about 20 minutes; when done turn into colander and drain well. Put a layer of macaroni in the bottom

of a buttered pudding dish; upon it put cheese and bits of butter, salt and pepper; then another layer of macaroni; then cheese; add some milk; bake slowly until brown; serve in baking dish.

MRS. PIERCE.

MACARONI AND CHEESE

Boil one pound of macaroni in beef stock that has been slightly salted. After it has cooked till tender put in the baking dish alternate layers of macaroni and cheese, with a cheese layer on top, seasoning with salt and pepper to taste. Beat four eggs and add milk to make sufficient custard to just cover the whole; bake till a golden brown.

MISS TAGE.

CABBAGE AU GRATIN.

One-half head cooked cabbage; 1 pint white sauce; three-fourths cup grated cheese; salt and paprika; one-half cup cracker crumbs; 3 tablespoonfuls melted butter. Put layer cabbage coarsely chopped in a buttered dish, then layer of cheese, crackers, pepper and salt, white sauce and so on until all is used. Cover with crumbs and bake until brown.

MRS. GEORGE REDWAY.

CABBAGE WITH CREAM SAUCE

Select a solid head of cabbage, cut into halves, then eighths; fill a large kettle half full of water; when it comes to the boiling point add a teaspoonful of salt to each quart of water and when it boils again put the cabbage into the kettle; watch carefully until the water again boils, then push to the back of the stove where it can simmer slowly for thirty minutes, when the cabbage will be white and

Joy's Vanilla and Lemon Extracts are absolutely pure—

perfectly tender; lift and drain it carefully and arrange neatly on a platter. Put a tablespoonful of flour and one of butter in a sauce-pan, stir together until cooked; add a half pint of milk; stir until boiling; add a half teaspoonful of salt, a dash of pepper and pour over the cabbage.

MRS. M. P. MEHOLIN.

STEWED CABBAGE

Chop cabbage fine. Cook till tender in boiling salted water; drain and add one-fourth cup vinegar; salt, pepper and butter.

MRS. W. H. GIBSON.

ELLEN'S HOT SLAW

Let cabbage stand in cold water one-half hour; drain and cut fine; season with salt and pepper; put one teaspoon butter in a sauce-pan with one-half wine glass milk; heat and add one well beaten egg and two tablespoons vinegar. Stir until it thickens. Pour over cabbage while hot and serve.

MRS. GEORGE H. ROBERTS.

RICH PARSNIPS

Boil parsnips with thin slices of bacon. Allow the water to boil away and then fry down to a rich brown. The bacon gives a fine flavor.

SWEDISH TIMBALES

Three fourth cup flour; one-half teaspoon salt; 1 teaspoon sugar; one-half cup milk; 1 well beaten egg; 1 teaspoon olive oil. Put this batter into a cup and when the kettle of fat is ready dip timbale iron, which has been previously heated in the hot

some kinds are not.

fat, into the batter. A tiny crust will quickly form and cling to the hot iron. Then brown delicately in the fat. Slip off on to piece of crumpled paper to drain.

MRS. W. H. GIBSON.

CROUSTADES.

Cut bread into slices three inches thick; remove crusts; cut a line around the top of the slice about half an inch from edge and carefully remove inside to form a receptacle; dip in melted butter and brown in oven.

HARRIET O'CONNOR.

.... EGGS

"There is a best-way of doing everything, even if it be to boil an egg—Emerson."

To have eggs fresh and rightly cooked, is within the power of the simplest household. The original ways of cooking seem limited to baking, boiling, frying and poaching, but each one of these processes can be so varied by sauces and garnishes as to furnish a variety of palatable dishes.

TO BOIL EGGS

Put eggs in a well heated granite sauce pan, cover with boiling water; cover and let stand on kitchen table eight minutes; open carefully into well warmed egg cups. Nourishing and easily digested.

MRS. W. D. SPRINGER.

POACHED EGGS

Place in a shallow pan as many muffin rings as you have eggs to poach; turn in enough boiling water to just cover the rings, and add a little salt; when water boils, draw pan to side of range and break an egg in each ring. Cook slowly and do not let water boil; should cook at least 15 minutes; remove eggs carefully and place on buttered toast; garnish with parsley.

Everything electrical at Mickle's.

RUMPLED EGGS

Beat three eggs with 2 ounces butter; add one teaspoon of cream and stir over fire five minutes or until it rises; serve on buttered toast.

MRS. WILLIAMS.

SHIRRED EGGS

Butter egg shirrer or sauce dish; cover bottom and sides with fine cracker crumbs; break an egg into the shirrer and cover with seasoned buttered crumbs; bake in moderate oven until white is firm and crumbs brown. Place shirrers on tin plate so they may be moved easily.

MISS COX.

CREAMED EGGS

Break eggs into a granite pie pan; put butter size of a hickory nut beside each egg and then add one tablespoonful cream for each egg; dust with salt and pepper; let cook gently on outside of stove until eggs set; when ready to serve garnish with a little parsley.

MRS. J. H. LYNCH.

EGGS A LA CREME

Boil hard 12 eggs; slice in rings; butter a baking dish; then use a layer of eggs sliced and seasoned; then bread crumbs; continue until dish is filled; use bread crumbs for last layer, with bits of butter; moisten all with one and one-half cups of milk or cream and bake half an hour.

MRS. W. D. SPRINGER.

EGGS ON TOAST

Toast squares of bread and dip in hot water;

whip the white of egg for each piece of toast, and place on top, then drop carefully the yolk in the center of white; salt and bake, which takes about 3 minutes; take from oven and put melted butter on top of all.

MRS. W. B. WILLIAMSON.

EGGS IN TOMATOES

Cut slice from stem end of small ripe tomatoes; take out pulp and break an egg into cavity; sprinkle with salt and pepper; cover with buttered crumbs and bake.

MISS COX.

BREAKFAST EGGS

Six eggs boiled hard; cut whites and put on a platter; pour over this a cream dressing; put the yolks through a potato ricer and sprinkle over the cream. Put carefully fried bacon around edges of platter and serve with toast.

MRS. W. D. SPRINGER.

SWISS EGGS

Cover bottom of dish with grated cheese; break eggs upon this and season with salt and pepper; add teaspoon cream for each egg and sprinkle over with grated cheese. Bake in moderate oven fifteen minutes.

MRS. HOLMAN.

EGG GEMS

One cup chopped meat; 1 cup bread crumbs; 1 tablespoon melted butter; pepper and salt; milk to bind together. Put one spoonful of mixture in hot buttered gem pans, break egg on each, sprinkle with salt, pepper and bread crumbs. Bake eight minutes.

MRS. WILLIAMS.

GOLDEN ROD ON TOAST

Make a rich cream gravy; have ready boiled eggs; toast the bread to a golden brown; if needed dip in hot water or milk; then butter and put gravy on each slice; then cut the whites in rings and put the yolks in a ricer and squeeze on top; garnish with green.

MRS. W. B. WILLIAMSON.

LIGHT OMELET WITH TOMATO SAUCE

Four eggs; 4 tablespoons cold water; one-half teaspoon salt; one-eighth teaspoon white pepper; 2 tablespoons butter; break eggs and separate; beat yolks until light with salt, pepper and water; beat whites stiff and fold lightly into the yolks. Melt butter in the pan and when very hot turn in the omelet and cook until under side is light brown and top is dry; then loosen from the edges, fold over and turn into a hot platter; pour the sauce around it.

Tomato Sauce

One cup strained tomatoes; 1 tablespoon flour; 1 tablespoon butter; 1 bay leaf; one-half teaspoon onion juice; sprig of parsley; one-eighth teaspoon salt; one-eighth teaspoon white pepper. Put tomatoes and seasonings on and simmer for five minutes; remove parsley and bay leaf; melt butter, add flour, cook, then add strained tomatoes

CARRIE C. TWOGOOD. *but not bay leaf,*

HAM OMELET

For ham omelet take one-half ham and half other cold meat, minced fine, slightly moistened and heated. Place on omelet after it is turned out on platter, then fold.

OMELET.

Six eggs; 1 tablespoonful corn starch; 1 cup sweet milk; 1 teaspoonful salt. Beat yolks of eggs and corn starch; add salt and milk; stir well; add the whites last just *lightly*. Put into a frying pan hot and well buttered and cover tightly; cook about eight minutes, or until well set; then take off the cover, put into a hot oven and brown on top; turn out on a hot platter and fold. Serve at once

MRS. LEONARD LOGAN.

... SALADS ...

“To make a perfect salad there should be a spendthrift for oil, a miser for vinegar, a wise man for salt, and a mad-cap to stir the ingredients up and mix them well together.”

Salads are suitable for all seasons. There are few vegetables which cannot be used for this purpose, as well as the great variety of fish, flesh and fowl. Vegetables should always be crisp and fresh. Meats and fish must be cut fine. Keep everything cold. Do not mix dressing with salad until ready to serve.

CHICKEN SALAD

Use equal parts of carefully prepared fowl and crisp, white celery. When ready to serve mix with Mayonnaise dressing. Use 2 parts dressing and 1 part whipped cream.

MRS. W. D. SPRINGER.

PEAR AND NUT SALAD

Cut pears in halves and scoop out the core. Fill cavity with chopped nuts and pour over all the salad dressing. Sprinkle with more of the nuts chopped fine.

MRS. MILLER.

CHICKEN SALAD

Boil two chickens; have meat free from skin and fat and cut into dice; with this mix thoroughly

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equal quantity of crisp celery cut fine, three olives chopped and two teaspoons of capers. Make a dressing of 6 tablespoons best olive oil, 2 tablespoons vinegar, 2 teaspoons salt and a dash of cayenne. Pour over slowly and let stand in ice box several hours.

MRS. J. H. LYNCH.

SALMON SALAD

Take equal parts of cold boiled salmon and mashed potatoes and mix with Mayonnaise dressing. Serve on lettuce leaves with a spoonful of the dressing.

MISS COX.

LOBSTER SALAD

Empty one can of lobster and pour off oil; cut meat in coarse pieces; shred one head of lettuce and cut up fine one small stalk of celery. Mix with the lobster and 2 tablespoons cooked salad dressing; pour remainder of salad dressing over the mixture and garnish with sliced hard boiled eggs and celery tops.

MRS. KINYON.

FRUIT SALAD

Arrange crisp leaves of lettuce on individual plates. On this pile a portion of oranges cut into dice, bananas cut crossways into thin slices and pineapple thinly sliced and divided into sections. Dress with mayonnaise and sprinkle with finely chopped English walnuts.

MRS. JAS. HAYS.

DAISY SALAD

Remove shells from hard boiled eggs and cut in halves lengthwise. Mash yolks and season with salt, pepper, mustard and vinegar. Take a spoon-

ful of this mixture and drop in center of lettuce leaf. Cut whites lengthwise into strips resembling petals of a daisy, and arrange around the yellow centers. Sprinkle with French dressing.

MRS. MITCHELL.

POTATO SALAD

Cut cold boiled potatoes into dice; add a sour pickle sliced very thin; sprinkle with little celery salt and pour over a cooked salad dressing to which half a cup of whipped cream has been added.

MRS. D. D. WILLIAMS.

CHERRY SALAD

Take white cherries and pineapple and marinate with French dressing; sprinkle with chopped nuts and serve with mayonnaise dressing.

MISS COX.

POTATO SALAD WITH CREAM DRESSING.

Two quarts cold boiled potatoes cut fine; one small onion chopped very fine; mix dressing; one teaspoon sugar, one teaspoon salt, one-fourth teaspoon each of white pepper and mustard; mix thoroughly; add one-half cup of cream, then one-third cup vinegar; stir thoroughly through potatoes; is better to stand before using.

GEORGIA T. YATES.

BEET SALAD

Chop well-cooked beets very fine; season with salt, pepper, sugar, vinegar and melted butter; serve on curled lettuce leaves and garnish with thin slices of hard boiled egg.

MRS. MARINER.

OYSTER SALAD

One quart of oysters scalded in their own juice; then drain and keep on ice until ready to serve; cut up 1 pint of celery in small pieces; mix with oysters and put together with one-half cup Mayonnaise dressing.

MRS. USTICK.

GRAPE SALAD.

Cut in halves large California white grapes and serve with Mayonnaise dressing.

MRS. USTICK.

CAULIFLOWER SALAD

Drop cauliflower in salted boiling water and cook tender; lay it on a plate to cool and place on ice until ready to serve; cut or divide; place on platter and pour over a mayonnaise and whipped cream dressing.

MRS. H. E. NEAL.

TOMATO SALAD

Choose uniform sized ripe tomatoes, pour boiling water over, drain at once and cover with cold water; remove the skins and set on ice; make filling of finely cut cucumbers and one-third as much serve cut a slice from the stem end of tomatoes, carefully take out seeds, drain out juice, fill half full of the prepared cucumber, place on a lettuce leaf and on the top of each tomato put a spoonful of very stiff mayonnaise.

MRS. CAROL L. SWEET.

ROOSEVELT SALAD

String beans and peas, cooked and cold, celery

sliced very fine, season and mix with mayonnaise.

MRS. NOURSE.

FRENCH, OR LAURAINÉ SALAD.

One tablespoonful of pate de foie gras; 1 teacup boiled pounded chicken meat; 1 tablespoonful sherry; 2 yolks of eggs; 1 cup hot chicken broth or stock; 1 cup cream; 1 tablespoonful dissolved gelatine; 2 whites of eggs beaten stiff; salt and cayenne; beat the yolks of eggs, add to chicken and pate de foie gras and sherry; then the hot stock; cook a little; cool, then stir into it the cream and gelatine; last the whites of eggs; set in individual moulds on ice for several hours; serve stiff mayonnaise with this. Enough for ten people. Cheese straws should accompany this salad.

MRS. MARY E. RIDENBAUGH.

CABBAGE SALAD

WITH FRENCH DRESSING

Shave a medium sized cabbage fine; sprinkle with salt and pepper and pour over it the following dressing: Heat one-half cup of milk to a boil; beat one egg, one-half cup sugar, piece of butter the size of a walnut, and stir it all in the boiling milk; let it come to a boil, then add one-half cup vinegar; pour it all over the cabbage and let cool. Stir occasionally.

MRS. J. M. HAINES.

METROPOLITAN SALAD

One cup of hickory nuts, chopped; 2 cups apples; 2 cups celery; cut the celery into small pieces, chop tart apples rather fine; stir all together and season well with mayonnaise dressing; as the ap-

ples turn dark after chopping it is best not to add them till just before serving.

MRS. J. H. RICHARDS.

WALDORF SALAD

Cut equal quantities of apples and celery in pepper; make a dressing of six tablespoons vinegar, small dice shaped pieces, and season with salt and three partially beaten eggs, 1 teaspoon mustard, a lump of butter, teaspoon sugar; put vinegar in a double boiler; when hot put in eggs and stir with egg-beater until it thickens; add butter, mustard wet in a little water, and sugar; when needed to pour over salad, add a cup of whipped cream.

MRS. A. N. BECK.

CHEESE AND CELERY SALAD

Mix cream cheese to a paste with a little cream; rub the inside of individual molds with olive oil; line the molds with the cheese mixture; fill the center with celery cut fine and mixed with mayonnaise; carefully turn out on a lettuce leaf.

MRS. H. B. BRYAN.

CAULIFLOWER SALAD

Cook cauliflower, then pull apart into flowerettes; marinate with vinegar, olive oil, pepper and salt over night; when ready to serve, drain and arrange on a dish; tuck between the flowerettes boiled beets cut into slices; place on lettuce leaves and cover with mayonnaise.

MRS. H. B. BRYAN.

SHRIMP SALAD IN TOMATO CUPS

Select medium size, smooth, well shaped to-

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matatoes; cut slice from blossom end and scoop out center; fill with mixture of finely chopped celery and shrimps, seasoned with salt and pepper and moistened with a little salad dressing mixed with whipped cream; serve on lettuce leaves with teaspoon mayonnaise on top of each tomato.

MRS. O. V. ALLEN.

SHRIMP SALAD

One can shrimps, same amount of celery cut fine; four eggs boiled hard and chopped when cold; one cup chopped nuts; toss all together with a fork; pour over salad dressing and mix; stand in cool place.

MRS. STEWART. *ad*

TOMATO JELLY

One quart tomatoes; 1 bay leaf; a few sprigs of parsley; 1 teacup chopped celery; one-half small onion; cook 20 minutes and strain; season with salt and pepper; add one-half box gelatine dissolved in cold water; then add 4 tablespoons vinegar if liked very tart; wet the molds and turn the mixture in and serve on lettuce leaves with mayonnaise dressing.

MRS. USTICK.

TOMATO SALAD

Peel tomatoes, remove the centers, sprinkle the inside of each with salt, invert and let stand at least 20 minutes; fill with equal parts of pineapple and nut meats, shredded or cut into cubes. Serve with mayonnaise or a good cream salad dressing.

MRS. H. E. NEAL.

FRUIT SALAD

Cut pineapples and oranges up for the desired

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amount, add candied cherries enough to give color, then blend together with lemon jelly; serve on lettuce leaves with the following dressing: 2 yolks of eggs; one-half cup of sugar; butter size of a walnut; 1 whole egg; one-fourth teaspoon salt; one-half teaspoon mustard; dash of cayenne; one-half cup vinegar. Cook all together in a double boiler, stirring all the time. If too thick add whipped cream.

MRS. A. P. WILSON.

VEAL SALAD

Two and one-half lbs. of veal boiled and chopped fine; add celery or cabbage chopped fine also. Serve with above dressing.

MRS. A. P. WILSON.

SALAD DRESSING TO UTILIZE YOLKS OF EGGS

One yolk to one tablespoonful of vinegar. Scald vinegar and beat the yolks very light; pour vinegar on the yolks and then return it all to the sauce-pan and cook a few minutes carefully, lifting from the stove and stirring it until the mixture is thick and perfectly smooth. When removed from the fire stir into it a small piece of butter, about a teaspoonful to 4 or 5 yolks. This is the foundation, to be used with a dry seasoning as follows. This foundation will keep over a week in the ice-box and can be mixed up quickly whenever there are yolks of eggs to utilize.

Seasoning

Four teaspoonfuls salt; 2 scant teaspoonfuls mustard; 1 saltspoonful white pepper. When need-

ed mix sufficient of this seasoning with the foundation and thin to the desired consistency with whipped cream.

For chicken salad e. g. take about a large tablespoonful of the foundation to a teaspoonful of seasoning and this will take about a cup of whipped cream.

This dressing can be used for all salads, varying the seasoning. For potato salad use more seasoning. For tomato or cabbage add a little more sugar. Add olive oil and lemon juice, to taste, if desired. A salad of tart apples and walnuts with this dressing is delicious.

MRS. E. M. HOOVER.

SALAD DRESSING WITHOUT OIL

One teaspoonful of mustard; 2 teaspoonfuls of salt; 2 tablespoonfuls of sugar; pinch of cayenne pepper; 3 eggs or one-half cup of yolks; one-half cup of vinegar; 1 cup cream; 1 tablespoonful of butter. Sweet or sour cream or milk may be used. Add more butter if milk is used. Mix salt, mustard, cayenne pepper and sugar together. Add beaten eggs—add slowly hot vinegar stirring all the time—add cream or milk, stirring slowly. Put in double boiler and cook until thick. Add butter and beat with Dover egg beater until cool.

MRS. ROSS CARTEE.

SOUR CREAM SALAD DRESSING

Yolks of four eggs; 1 heaping teaspoonful sugar; one-half teaspoonful salt; one-half teaspoonful mustard; dash of cayenne. Whip together. Have on stove 1 tablespoonful butter; one-half cup vinegar; boil; stir into it the whipped mixture;

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stir till smooth; let cool; add two-thirds cup of whipped sour cream. Fine for shredded cabbage or any sort of vegetables or fruit salad.

MRS. M. E. RIDENBAUGH.

MAYONNAISE DRESSING

Mix together 1 teaspoonful each of mustard and salt, a few grains of cayenne and the yolks of two eggs; add slowly one half-pint olive oil, two tablespoonfuls of vinegar and 2 tablespoonfuls of lemon juice; just before serving add 2 tablespoonfuls of thick cream whipped.

LOUISE JOHNSON.

MAYONNAISE.

One teaspoon salt; 1 teaspoon mustard; 1 tablespoon powdered sugar; 2 tablespoons lemon juice; 2 tablespoons vinegar; one and one-half cups olive oil; yolks of two eggs; dash of cayenne or paprika; one-half pint cream. Have everything cold. Mix dry ingredients, add egg yolks and beat well. Add oil drop by drop, stirring constantly. As mixture thickens, thin with vinegar or lemon. Add beaten white of egg or whipped cream.

MRS. J. E. TOURTELOTTE.

FRENCH SALAD DRESSING

Grate 1 onion, using juice of same; add a pinch of salt, a dash of cayenne pepper; the juice of one-half lemon; lastly, as much olive oil as desired.

MRS. J. D. AGNEW.

CREAM SALAD DRESSING

Two eggs, beat well; add 1 tablespoon granulated sugar; one-half teaspoon mustard; 1 teaspoon

salt; 1 cup cream. Place in double boiler and when *near* boiling add 1 small cup of vinegar; cook, stirring all the time, until thick. If it should curdle beat with an egg-beater (Dover) but it will not curdle unless you let the egg boil.

MAYONNAISE TARTARE DRESSING

Just add to mayonnaise chopped olives, pickles, parsley, capers and onions.

MRS. LEONARD LOGAN.

ASPIC JELLY

Aspic is very useful in the preparation of cold dishes and care should be taken to have it clear and well flavored. With aspic, cold meats and salad can be made into many attractive dishes. 1 fowl; 1 shin of beef; 1 knuckle of veal; one-half package Cox gelatin; 1 turnip; 2 onions; 1 carrot; 1 stalk celery; 4 cloves; 1 bay leaf; 1 cup sherry or Maderia. Put meat into pot, cover with water and let simmer five hours, closely covered. An hour before removing from fire, add carrot cut in dice, the cloves and bay leaf. Fry in butter the onions and celery (cut in pieces) to a nice brown, and add to stock at the same time. Remove from fire, strain and add gelatin (which has soaked for an hour in cold water) and the sherry. Stir until gelatin is dissolved. Set away until next day, when if not solid enough to stand, more gelatin may be added. There should be two quarts of jelly.

To Clear Aspic

Remove all grease and stir into the cold jelly the white and shells of two eggs. Let boil hard for five minutes, then strain through a double cloth.

.. CHEESE ..

Cheese is served with wafers, after the dessert, or with the salad before the hot dessert. Any cheese dishes are served before the dessert. Cheese straws are used with salads. Edam, pineapple and any cheese of suitable size are passed whole, with top cut off and a scoop for helping. American cheese is always cut into pieces of uniform size. The soft cheese is divested of tin foil and passed on a lace paper.

CHEESE JELLY

One-half cup of cream; one-half teaspoon mustard; one-third package of gelatin; 2 cups of grated cheese; a pinch of salt. Whip cream and add mustard, salt, gelatin soaked in a little water, and cheese. Save out a little of the cheese. Stir while on the stove until dissolved, then pour in shallow pans and sprinkle remaining cheese over the top. When cold cut in squares.

MRS. N. M. PERKINS.

CHEESE FONDU

Melt 1 oz. butter and whip into it 1 pt. milk; dissolve 2 tablespoons of flour into 1 gill of cold

som Flour.

milk; add it to the boiled milk and let it cool; beat yolks of four eggs with a heaping teaspoonful of salt; one-half teaspoonful of pepper and five ounces of grated cheese. Whip the whites of the eggs and add them; pour the mixture into a deep tin lined with buttered paper and allow for the rising, say four inches. Bake twenty minutes and serve immediately. MRS. M. D. LOVELL.

CHEESE SOUFFLE

Add to piece of butter the size of an egg one tablespoon of flour; cook until slightly yellow; then add one pint of boiling milk and boil for five minutes. Let the mixture cool and add yolks of four eggs one at a time; six tablespoonfuls grated Swiss cheese, and lastly, beaten whites. Put in a buttered form and bake fifteen minutes in a hot oven. Serve in a pudding dish as an entree.

CLEMENTINE SELLER.

CHEESE BALLS

Grate one cupful of American cheese; add one well beaten egg; season with salt, paprika and Worcestershire; shape in small balls, roll in bread crumbs and fry in deep fat.

MRS. O. V. ALLEN.

SCALLOPED CHEESE

One cup grated cheese; 1 cup bread crumbs; 1 pint milk, cheese dissolved in milk; one-half teaspoon mustard moistened with hot water; 2 eggs beaten; 1 teaspoon salt; 1 salt-spoon cayenne.

MRS. M. D. LOVELL.

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GOLDEN FLEECE

To three cups of grated cheese add one cup of milk and a dash of cayenne pepper, and a level teaspoon of salt; put over the fire and cook till smooth; break three eggs into it and cook till the whites set, then beat till smooth and creamy. Serve on hot toast.

MISS TAGE.

FANNY BLOOMFIELD-ZEISLER'S CHEESE

Fifteen cents worth of Roquefort cheese pressed through a sieve; same amount of fresh butter, stirred to a cream; then add cheese and mix one-fourth teaspoon red pepper; one and one-half sardelles washed, boned and chopped and smoothed to a paste; a little finely chopped parsley; one-half teaspoon of chopped onion; 1 teaspoon chopped capers, caraway seed; mold.

MRS. N. M. PERKINS.

COTTAGE CHEESE

Place one panful of clabbered milk over a pan of hot water; let heat very slowly until whey separates from curd; do not let boil or it will become tough; then strain through a cloth and press out all the whey; stir into the curd a little butter, cream and salt—enough to moisten and flavor; work well with a spoon until fine grained and consistent, then mold into balls of uniform size.

CHEESE STRAWS

One-half cup melted butter; 1 cup cheese, grated; 1 egg; pinch of cayenne pepper; flour to roll; roll and cut in straws one-fourth inch wide and 4 inches long. Bake in very hot oven light brown.

MRS. H. W. DUNTON.

.. PUDDINGS ..

"The proof of the pudding is in the eating."

TAPIOCA CREAM

Soak 4 tablespoons pearl tapioca in water to cover, in double boiler; when water is absorbed, add milk and cook till transparent; beat one-third cup sugar and one-fourth teaspoon salt into yolks of 2 eggs and pour the hot tapioca over the mixture, stirring well; return to double boiler quickly and cook two or three minutes. Remove from fire, add 1 teaspoon vanilla and fold in the stiffly beaten whites of the eggs. Serve cold.

MRS. W. H. GIBSON.

LEMON MERINGUE

One medium sized sponge cake; 8 eggs separated; one and one-half cups sugar; 3 lemons. Beat yolks and sugar to a cream, put into a rice boiler, stir constantly until thick, add juice and grated yellow rind of lemons and 5 beaten whites; pour over cake; beat other three whites with very little sugar; put over all the rest; brown in oven.

MRS. M. E. RIDENBAUGH.

PINEAPPLE CREAM

To one pint of cream whipped stiff and sweetened with one cup of sugar, add one-half box of gelatin which has been soaked in one cup of milk for a half hour, then add one can of shredded pineapple. Set on ice.

MRS. TIPTON.

BAVARIAN CREAM

One quart rich cream whipped very stiff; one-half box Cox's gelatin in water enough to cover and set on back of stove to dissolve; one-half cup pulverized sugar and one generous tablespoonful of sherry; cool gelatin after being dissolved, then strain into cream, stirring constantly; add sugar and sherry; stir for a few minutes in some cool place, then pour into one large or several smaller molds and place on ice.

MRS. W. T. BOOTH.

AMBER PUDDING

Boil one-half box gelatin in 1 pint of milk until gelatin is dissolved; add yolks of 4 eggs, beaten with 3 heaping tablespoons of powdered sugar—stir gradually into first mixture and remove from stove—whip whites with a little powdered sugar and whip into pudding; flavor and set in mold to cool.

MRS. D. J. COHEN.

CUP CUSTARDS

To one quart milk use five eggs; one half cup sugar; one half teaspoon salt; flavor with nutmeg, and bake in cups set in pan of water.

GEORGIA T. YATES.

RICE PUDDING

One cup rice thoroughly washed; 2 quarts milk, 1 cup sugar, butter the size of egg, little salt. Flavor to taste. Bake 2 hours in a moderate oven, stirring frequently.

LUELLA MARCELLUS.

CORN STARCH BLANC MANGE

Dissolve three tablespoonfuls of corn starch in one pint of milk; add three tablespoonfuls of sugar and the beaten whites of three eggs (yolks also if rich color is desired); put this mixture into a pint of boiling milk, add a salt-spoon of salt and stir well while it is thickening; flavor with lemon, pour into cups and place on ice. When cool turn out and serve with whipped cream sweetened and flavored with lemon.

MRS. A. F. LONG.

SNOW PUDDING

One-fourth box of Knox gelatin; soak one hour in one-fourth cup cold water; when dissolved, add one cup of boiling water and one cup sugar; let the sugar dissolve; one cup of lemon juice; strain all through a napkin; put on ice until it hardens; when hard beat up whites of three eggs to a stiff froth, then put in the above and beat until thoroughly mixed; put in molds. Sauce for same: Boil one-half pint of milk; yolks of three eggs; three teaspoons sugar; flavor with vanilla.

MRS. R. S. SHAW.

CHOCOLATE PUDDING

Two cups milk; 1 cup sugar; one-half cup chocolate; 2 cups bread crumbs; yolks of 4 eggs,

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beat light; mix all of this and put in the oven and stir until thick; then close the oven and let it bake until it quits bubbling; beat the whites of 4 eggs and put on the top, then put in the oven to brown the frosting.

MRS. GEO. H. STEWART.

CHOCOLATE BLANC MANGE

One quart of milk; one-half package gelatin dissolved in one cup cold water; 1 cup sugar; 3 tablespoons grated chocolate; vanilla to taste; heat the milk, stir in the sugar and gelatin, strain and add chocolate; boil ten minutes, stirring all the time; when nearly cold beat five minutes with egg beater, or until it begins to stiffen. Flavor. Whip and put into a wet mold.

MRS. HOUSTON.

PRUNE WHIP

One-third pound prunes; 5 eggs (whites); one-half cup sugar; one-half teaspoon lemon juice or extract; pinch cream of tartar. Pick over and wash prunes; soak in cold water; cover and cook slowly until soft. Drain and put through the finest grinder; beat whites of eggs stiff; add sugar, then prunes, flavoring and cream of tartar; pile lightly on buttered dish; bake in slow oven 20 minutes; serve when cold with whipped cream.

MRS. STEPHENSON.

BREAD PUDDING

One cup bread crumbs, browned; 1 pint milk; one-half cup sugar; yolks of 4 eggs; butter, size of a walnut; one-half cup raisins; a pinch of salt; a little nutmeg and lemon juice. Bake one-half hour. Take from oven, place small pieces of jelly on top,

cover with meringue made from whites of eggs, return to oven and brown quickly. Serve with or without sauce. MRS. WILLIAMS.

CAKE CRUMB PUDDING

Two cups cake crumbs; 1 cup milk; 1 cup seeded raisins; one-half cup molasses (scant); one-half teaspoon soda; 1 egg; spice to taste. Steam one to two hours. Serve with cream whipped or any rich pudding sauce. MRS. TIPTON.

CRUMB PUDDING

One cup chopped raisins; one-half cup molasses; 3 cups bread crumbs; 2 eggs; 1 cup sweet milk; 1 teaspoon of soda; spices. Steam three hours.

Sauce

Beat to a froth 2 eggs, 2 cups sugar, 1 cup milk, flavor with vanilla and nutmeg. Steam 20 minutes, stirring frequently. Before removing from the fire add butter the size of an egg.

MRS. ELMER E. FORSHAY.

FANCY PUDDING

Make a sponge cake, which when baked will be about two inches high. Cut it in half, so that each part will be an inch thick. One part saturate in sherry wine and on this place the second half, which has had a thick layer of chopped pineapple spread upon it. Whip cream, sweeten, flavor and add chopped walnuts; then spread the cream over the cake.

MRS. L. P. GREENBAUM.

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ORANGE CHARLOTTE

Two-thirds box gelatin; two-thirds cup of cold water; two-thirds cup boiling water; one and one-half cups sugar; one-half cup lemon juice; one and one-half cups orange juice, 5 eggs, whites only. Line a mold with slices of oranges. Soak gelatin in cold water till soft; pour on boiling water. Add the sugar and lemon juice. Strain and add orange juice and pulp with a little of the grated rind. Cool in pan of water. Beat the whites of eggs stiff, and when the orange jelly begins to harden beat it till light. Then add the whites and beat together till stiff enough to drop. Pour into mold. Whipped cream on top adds greatly to it.

MRS. HELEN M. REGAN.

ORANGE PUDDING

Soak one cup of stale bread crumbs in one and one-half cups milk; beat yolks of 2 eggs with one-half cup of sugar and grated rind of one and juice of two oranges; mix together; beat whites stiff and add lightly; bake 15 or 20 minutes.

Sauce

One cup powdered sugar; yolks of 2 eggs; one-third cup butter, beat to a cream; one-third cup cream, 4 tablespoons wine (port or sherry). Set over tea kettle for 3 minutes to thicken.

MRS. O. V. ALLEN.

PEACH PUDDING

Two tablespoons of melted butter; one-half cup of sugar; one cup of flour; two cups of peaches; one egg; tablespoon of sour milk; tablespoon of water; two-thirds teaspoon of soda dissolved in

See Con Hesse for silverware, sterling and plated.

milk; season with nutmeg; steam one hour. Serve with whipped cream.

MRS. J. M. JOHNSON.

CHERRY SNOW PUDDING

Put one pint of milk over the fire with 3 tablespoons of sugar, and when it comes to a boil stir into it 2 tablespoons of corn starch wet with some cold milk, and a pinch of salt; keep stirring until it thickens; then take from the fire and flavor with a dessertspoonful of maraschino; meanwhile have the whites of four eggs beaten light and stir them into the cooked corn starch; wet around border of mold and put a row of cherries in the mold; put the mixture into the mold by the spoonful so as not to misplace the cherries. When the mold is filled put it into a steamer and cook ten minutes. Serve with cream and sugar.

MRS. A. W. BECK.

FRUIT DUMPLINGS

One pint flour; 1 heaping spoon baking powder; butter size of an egg; pinch of salt; milk for soft dough; take ripe or canned peaches, apples, or any desired fruit; put dumplings in pan with one cup sugar, half cup butter, pint and half boiling water; bake to light brown, and serve.

MRS. C. W. PURCELL.

BLACK PUDDING

One-half cup molasses; 1 small teaspoon soda; three-fourths cup hot water; yolks of 2 eggs; one-half teaspoon salt; 1 cup flour; 1 cup raisins. Put the hot water in last and steam 2 hours.

Sauce

One-half cup sugar; 2 tablespoons butter,

Lemps—Each Season's line strengthens our reputation.

creamed, and the well beaten whites of 2 eggs. Flavor with vanilla. MRS. NIXON.

STEAMED PUDDING

Three cups bread crumbs; 1 cup sugar; one-half cup suet chopped fine; 2 apples chopped; 2 eggs well beaten; one-half package raisins chopped; one-third tablespoonful each of cinnamon, cloves, nutmeg, allspice; one-half teaspoonful soda. Steam for two hours (or more).

MRS. G. W. BRUCE.

CRANBERRY PUDDING

One cup sugar; two tablespoons melted butter; yolks of two eggs; one-half cup sweet milk; two teaspoons baking powder; one and two-thirds cups of flour, or two cups unless fruit is dry; two cups raw cranberries, stirred in last. Bake three-quarters of an hour.

Sauce for same

Whites of two eggs; one cup sugar; one teaspoon vanilla; one large tablespoon flour. Wet flour in little cold water, and stir until smooth; add one and one-half cups boiling water and cook until thick; when cold add whites of eggs, (beaten) sugar and vanilla. To be eaten cold on the hot pudding.

MRS. GEORGE CLITHERO.

PRUNE PUDDING

Fourteen prunes cooked and chopped fine; crack the prune seeds, remove nuts and chop them with the prunes; whip the whites of four eggs to a stiff froth and stir in lightly two and one-half tablespoonsful of granulated sugar, add the prunes

and nuts and mix thoroughly. Pour it into a dish and set in pan of hot water. Bake 15 minutes. Serve cold with a boiled custard made of the yolks of eggs and milk, or with whipped cream.

MRS. TIPTON.

PEACH CUP

Pare and halve 8 large ripe peaches; put aside 12 halves, mash the remaining quantity, add to them the yolks of two eggs, one-half cup of milk, 1 tablespoon of butter melted, one-half teaspoon of salt and one and one-half cups of flour sifted with one rounding teaspoon of baking powder; beat for a moment and fold in the well beaten whites of two eggs; put a layer of the batter in the bottom of custard cups, put on top of each a half of peach, cover with two tablespoons of batter, dust with granulated sugar and bake in moderate oven 20 minutes. Serve with hard sauce or cream. MRS. TIPTON.

FIG PUDDING

Chop twenty figs fine, a few walnut meats, and two apples; short cup of butter; 1 cup brown sugar; 2 cups milk; 3 cups bread crumbs; 2 teaspoons of baking powder; 4 eggs; one-fourth teaspoon allspice and cloves; one-half teaspoon of cinnamon; 2 large cups of flour. Steam 3 hours.

MRS. HELEN M. REGAN.

DATE PUDDING

One pound dates seeded and chopped fine; 8 tablespoons water, hot; 4 whites of eggs; one-half teaspoon cream tartar; one-half cup sugar. Stir dates and hot water on back of stove until a smooth

paste. Beat whites of eggs and cream tartar to a stiff froth and add sugar. Then add the date paste and bake in a buttered pan set in a pan of hot water in a moderate oven 25 minutes. A few spoonfuls of jam or jelly may be used in place of dates and water. Serve cold with whipped cream.

MRS. C. C. ANDERSON.

SUET PUDDING

One cup chopped suet; 1 cup chopped raisins, stoned; 1 cup of molasses; 1 cup hot water; 1 teaspoon soda put in the hot water, pinch of salt; 4 cups flour. Steam 2 hours. Serve with butter sauce and whipped cream.

MRS. GEO. H. STEWART.

PLUM PUDDING

One pound minced suet; 1 lb. stoned raisins; 1 lb. currants; three-fourths lb. bread crumbs; one-half lb. flour; 6 eggs; three-fourths lb. sugar; one-half nutmeg; one-half teaspoonful cinnamon; one-half teaspoonful ginger; one salt-spoonful salt; one cup milk; one glass brandy. Steam 6 or 8 hours.

MRS. R. AIKMAN.

HONEYCOMB PUDDING

Flour, one cup; molasses, one cup; butter, one-half cup; sugar, one-half cup; milk, one-half cup; eggs, four; soda, one teaspoonful. Beat the flour (sifted), sugar and molasses together; melt the butter in the warm milk; to this add the soda; mix all these ingredients and add the eggs beaten to a stiff froth. Bake three-quarters of an hour. Serve with liquid sauce.

MRS. SAMUEL H. HAYS.

BAKED INDIAN PUDDING

A FAVORITE NEW ENGLAND RECIPE

Heat one pint of sweet milk and stir in one-half cup of corn meal; cook till smooth and then add one-half cup of molasses, one-half teaspoon ginger and bake for a half hour; then stir in 1 cup of rich milk and one-half cup of seeded raisins; bake for 2 hours in a slow oven. Eat cold with cream.

MRS. SAVIDGE.

BAKED INDIAN PUDDING

One cup molasses, 4 tablespoons corn meal, 1 well beaten egg, all beaten together. Pour over above 1 quart boiling fresh milk. Melt a piece of butter the size of an egg in pudding dish and pour in the mixture. Flavor with a little allspice. If whey is wished add a cup of cold milk as soon as it begins to boil after putting in oven. Bake in a moderate oven 1 hour, or a little more. A cup of sliced sweet apples improves it. Very nice cold with cream, or hot from the oven.

LUELLA MARCELLUS.

STEAMED FRUIT PUDDING

One cup molasses; 1 cup milk; 1 cup raisins, (seeded); one-half cup butter; 4 cups flour; 1 teaspoon each of cloves and cinnamon; 1 teaspoon soda. Melt the butter, then add molasses into which the soda has been stirred, then the other ingredients, adding raisins last before flour is stirred in; pour in a well greased pan, set in the steamer and steam two and a half hours. Eat with hard or liquid sauce. Can be reheated any number of times by steaming and will keep for weeks.

MRS. SAVIDGE.

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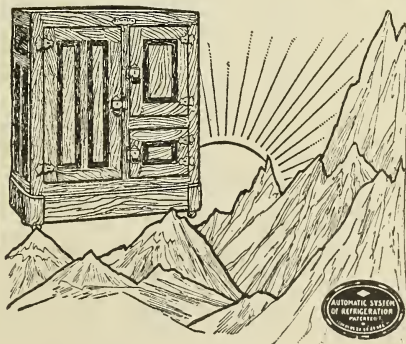
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SWEET POTATO PUDDING

One large cupful of grated sweet potato; 1 cup sugar; 1 teaspoon salt; 1 tablespoon of ground cinnamon; one-half teaspoon of nutmeg; melted butter half the size of an egg; mix all together, then beat one egg thoroughly; take one cup of milk, put half into the egg; into the other half stir a tablespoon of flour; mix all thoroughly and bake about forty minutes. Serve warm with whipped cream.

MRS. FORSHAY.

RAISIN PUFFS

One egg; one tablespoon sugar; one-half cup sweet milk; one-fourth cup butter; one-half cup raisins; one and one-half teaspoonfuls of baking powder; flour to make batter as thick as for cake. Steam one-half hour. Serve with sauce.

MRS. FRANK NOURSE.

LEMON PUFFS

One cup flour, one-half cup powdered sugar, 1 tablespoon butter, 3 tablespoons milk, 3 eggs, (separate yolks and whites), grated peel and juice of 1 lemon, 1 teaspoon baking powder. Mix as cake and bake in gem pans.

Sauce.

Yolks of 2 eggs (whipped light), juice and peel of 1 lemon, one-half tumbler sherry wine, one-half tumbler hot water, 1 heaping cup sugar, 1 teaspoon cinnamon, 1 tablespoon butter. Rub butter into sugar, add yolks, lemon and spice. Heat five minutes, add wine and hot water, stirring hard, set in a pan.

MRS. WALTER KEEFE.

PUDDING SAUCE

One cup sugar, 1 tablespoon flour, butter the size of large egg, 1 pint boiling water—cook well. Add half pint whipped cream. MRS. PURCELL.

LEMON SAUCE

Two cups boiling water, 1 cup sugar, 2 tablespoons flour, 2 teaspoons butter, juice and grated rind of one lemon. Mix sugar and flour thoroughly, add boiling water slowly. Cook five to eight minutes, stirring constantly; add lemon rind and juice, then the butter. Stir until butter is melted and serve at once. If too thick add little hot water. MISS LONG.

STRAWBERRY SAUCE

Cream one-half cupful of butter and one cup of sugar until very light and white. Add the whipped white of one egg and one cup of strawberries, mashed to a pulp. MRS. PURCELL. . .

HARD SAUCE

Cream one cup of white sugar and one-half cup of butter until very creamy and light; add juice of 1 lemon slowly, or any desired flavoring.

... PASTRY ...

"Pastry is like promises—easily broken."

PLAIN PIE CRUST

Sift one and one-half cups of flour; add one-half teaspoon of salt. Cut in with a knife a half cup of butter. Add one quarter of a cup of ice water, gradually.

CREAM PIE

Two cups of milk, let come to a boil, add yolks of 3 eggs, lump of butter size of an egg, 3 table-spoons of flour or cornstarch. Sweeten to taste, pinch of salt, flavor with vanilla. This makes enough cream for two large pies. When cold spread in the paste, which must be baked and cold. Whip one pint of cream, sweeten and flavor with vanilla, and put on as second layer of pie. Whip whites of 3 eggs, sweeten and flavor and put on as a meringue.

LOUISE JOHNSON.

CREAM PIE

Take 3 eggs, one-half pint of cream, one-half pint of milk, a cupful of sugar, three heaping table-spoons of flour; beat the sugar, flour and yolks of eggs together; after the milk has come to a boil,

stir in the mixture and add a pinch of salt, and about two tablespoons of butter. Make crust the same as any pie; bake, then fill with the custard, grate over a little nutmeg and bake again. Take the whites of the eggs and beat to a stiff froth with three level tablespoons of granulated sugar, spread over the top and brown in a quick oven.

MRS. FRANK NOURSE.

COCOANUT PIE

One pint milk; two eggs; one-half cup sugar; one-half teaspoon vanilla; one cup grated cocoanut.

Beat the eggs and sugar together until light, then add the milk, vanilla and cocoanut. Cook in a double boiler till thick, pour into baked crust and spread over it the beaten whites of the eggs; sprinkle cocoanut over the top and brown in the oven.

CHESS PIE

Four eggs; 1 cup of sugar; one-half cup of butter; one-half cup of milk or cream; 2 tablespoons flour; vanilla to taste. Cream the butter, add the sugar, the beaten eggs, leaving out the whites of two for the top, and the milk or cream. Cook in a double boiler until thick, pour into the baked crust, spread over it the whites beaten stiff with one-quarter cup of sugar and brown in the oven.

MARGUERITE ALLEN.

SOUR CREAM PIE

One cup sour cream; 1 cup sugar; one-half cup seeded raisins, chopped; yolks of 3 eggs; one-half teaspoon cloves; one-half teaspoon cinnamon. Bake

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with one crust—adding meringue of whites on top.

MRS. FRANK COFFIN.

SOUR CREAM PIE

One heaping tablespoon of flour, mixed with one cup sugar and 2 eggs; add three-quarters cup sour cream and sweet milk until enough for one pie. Season with one-half teaspoon of vanilla, and bake with one crust. MRS. SAMUEL H. HAYS.

CHOCOLATE CREAM PIE

Two-thirds cup of sugar; 2 heaping tablespoons flour; 2 eggs, save white of one for top; 3 tablespoons grated chocolate; 2 cups milk and a little salt. Stir flour, sugar and chocolate together, add eggs beaten and beat all thoroughly; add milk and boil until thickened, stirring constantly. When done, flavor with vanilla, put in pastry previously baked, ice and return to the oven to brown lightly. One-half cup of shredded cocoanut may be substituted instead of the chocolate.

LUELLA MARCELLUS.

CHOCOLATE PIE

One-half teacup grated chocolate; butter the size of an egg; 1 teaspoon vanilla; 1 cup sugar; 2 heaped tablespoons cornstarch; 2 egg yolks. Cream together and stir into it one coffee cup boiling water, stirring constantly until it thickens. When cool pour into nicely browned pie shells and pile over the whites of eggs into which 2 tablespoons of sugar and ten drops of vanilla have been stirred. Brown in oven. MRS. M. D. LOVELL.

CHOCOLATE PIE

Two tablespoonfuls flour; 4 tablespoonfuls grated chocolate; 1 tablespoonful butter; 1 cup milk; yolks of 2 eggs; one-third cup sugar. Cook the above to a thick custard, and fill into a baked crust. Cover with whites of eggs, and brown.

MRS. C. W. PURCELL.

LEMON PIE

Take a deep dish, grate into it the outside of the rind of two lemons; add to that a cup and a half of white sugar; two heaping tablespoonfuls of unsifted flour, or one of cornstarch; stir it well together; then add the yolks of three eggs. Beat this thoroughly, then add the juice of the lemons; two cups of water and a piece of butter the size of a walnut. Set this on the fire in another dish containing boiling water and cook it until it thickens. Remove it from the fire and fill the crust, which has previously been baked. When done, have ready the whites of eggs, beaten stiff, with three small tablespoons sugar. Spread this over the top and return to the oven to set and brown slightly.

MRS. S. J. JONES.

LEMON PIE

One cup boiling water, 1 tablespoon cornstarch; 1 cup sugar; piece of butter the size of a walnut; juice and grated rind of 1 lemon; the well-beaten yolks of 3 eggs. Fill rich crust, which has been previously baked; cover with meringue, made with the whites of the eggs and a little sugar, and brown in oven.

MRS. WILLIAMS.

LEMON PIE.

Make a rich pie crust and line pie tins and bake before adding filling.

Juice of 2 lemons; grated rind of 1; 2 cups of sugar; 2 tablespoonfuls of cornstarch or flour; 2 cups of boiling water; yolks of 5 eggs; piece of butter the size of an egg.

Mix sugar and cornstarch together; put beaten eggs, lemon juice and butter, pouring boiling water over all and cook until thick. Fill the baked crust with custard. Make a meringue of the egg whites and spread over the top and brown in oven. This will make two pies. MRS. R. H. JOHNSON.

SQUASH PIE.

One pint milk; 1 pint squash; 3 eggs; one-half nutmeg; 1 teaspoon cinnamon; 1 teaspoon vanilla; one-half teaspoon ginger; 1 tablespoon melted butter; a little salt; one and one-half cups sugar; beat eggs separately—add whites last.

MRS. FRANK COFFIN.

PUMPKIN PIE.

Two cups stewed pumpkin; two-thirds cupful sugar; 1 teaspoonful ginger; one-half teaspoonful each of cinnamon and salt; 2 eggs; enough milk to make 1 quart. Stir sugar, salt and spices into the pumpkin, add eggs well beaten and then the milk. Bake slowly one hour. Do not have enough heat to boil pie. Bake in deep tins, lined with any good pastry.

PUMPKIN PIE.

One cup pumpkin; 1 or 2 eggs; one-half cup

sugar; 1 tablespoon flour; one-half teaspoon each of cinnamon and ginger; one and one-half cups thin cream or milk. Squash may be used, omitting the flour.

MRS. WILLIAMS.

JELLY PIE.

Four eggs beaten separately; 2 cups white sugar; 1 cup butter; 1 cup sweet cream; 1 glass jelly; 2 tablespoons vanilla. Stir yolks of eggs and sugar; cream butter; add cream; then jelly, and lastly the beaten whites with the vanilla. This makes filling for two pies. Have crust rich and very thin. A slow oven is necessary. Currant jelly preferred.

MRS. JOSEPH PINKHAM.

DATE PIE.

Soak 1 lb. dates over night in water to cover. Put through a sieve; add 1 quart milk; 2 well beaten eggs and a little salt. This is sufficient for two pies. Bake as pumpkin pie. Delicious and wholesome.

LUELLA MARCELLUS.

RAISIN PIE.

One lemon, juice and grated yellow rind; 1 cup raisins; 1 cup of water; 1 cup rolled cracker crumbs. Boil raisins in water to soften.

MRS. H. B. BRYAN.

RAISIN PIE.

One and one-quarter cups of water; one-half cup of sugar; 1 lemon, juice and grated rind; 1 cup seeded raisins, chopped; butter the size of an egg; 1 heaping tablespoon of corn starch. Mix

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together and let boil. Make upper and lower crust.

MRS. TIPTON.

RHUBARB PIE.

Two cups rhubarb chopped fine; pour boiling water over it, let stand four or five minutes, then drain well 1 cup sugar; 1 tablespoon flour; 1 teaspoon butter, or to tastes; yolk of one egg and a little nutmeg; whip white of egg and put in one and one-half teaspoons sugar in white of egg. Spread over the top and put in oven to brown. Bake without upper crust. This is only enough for one pie.

MRS. GEO. H. STEWART.

APPLE PIE.

Line a rather deep pie plate with pastry and fill with tart apples, peeled and cut into slices. Sweeten, using about one cup of sugar for a large pie, and season with cinnamon or nutmeg and one tablespoon butter, cut into little bits. Cover with crust and bake in a moderate oven till apples are tender and the pastry cooked.

MISS LONG.

STRAWBERRY PIE.

Take a tablespoonful of nice fresh lard to one pint of flour, work well together dry, add a little salt, then add enough water to make dough nice to roll; put in a pan and bake to a nice brown crust; then roll two soda crackers to fine crumbs; sprinkle over the crust, add a few small pieces of butter; put your strawberries in dry; sprinkle a little sugar over them; put in a heated oven five minutes; take out and put in cool place; spread whipped cream over top if you like.

MRS. R. S. SHAW.

MINCE MEAT.

Two pounds of meat; 1 small beef tongue; 1 bowl (measuring 1 quart) of ground suet; 3 bowls of chopped apples; put through the meat mincer; 1 pound of citron; one-half pound orange peel; one-half pound lemon peel; four whole lemons; 3 pounds of Sultana raisins used instead of currants; 2 pounds of choice layer raisins, seeded and cut into pieces; 2 glasses of jelly; 1 quart bottle of best boiled cider; one and one-half pounds of light brown sugar; 1 quart of syrup, taken from spiced peaches; 1 pint of best brandy; cinnamon; cloves; nutmeg and allspice to taste. Heat all thoroughly and put away in quart jars. Makes about 9 quarts.

MRS. W. D. SPRINGER.

MINCE MEAT.

Two pounds of lemons, weighed whole; boil them tender and use either the juice alone or slice them and use the rinds as well; 2 pounds of tart apples; 2 pounds of raisins; 2 pounds of currants; two and one-half pounds of brown sugar; 2 pounds of suet chopped fine; 1 pound of citron; 3 wine glasses of brandy; 1 wine glass of sherry; one-half ounce of salt; 2 nutmegs; one-half teaspoon of ginger; 1 teaspoon of mace; 1 teaspoon of all other kinds of spices. Add a cupful or two of any kind of jam, strawberry is especially nice; add enough sherry to moisten well; let all come to a boil and get thoroughly heated then seal in fruit jars.

Each time when ready to use, add a few chopped apples and possibly a little more sugar.

MRS. FORSHAY.

MINCE MEAT RECIPE.

Four pounds lean beef, chopped fine; one and one-half pounds beef suet; 10 pounds apples; 5 pounds seedless raisins; 5 pounds currants; 2 pounds citron; 6 pounds brown sugar; 5 tablespoons cinnamon; 2 tablespoons nutmeg; 2 tablespoons cloves; 2 tablespoons allspice; 2 tablespoons salt; one-half gallon gooseberries; one-half gallon cherries. Keep in a cool place.

MRS. JAS. H. HAWLEY.

1/2 gal. cherries

.SMALL CAKES.

COOKIES.

Beat to a cream 1 cup butter with 2 cups sugar, 3 eggs—yolks and whites separate, then add flavoring—and enough flour to make paste firm enough to roll thin.

Brush tops with white of egg and sprinkle with granulated sugar and cinnamon and place half a blanched almond in each center.

CATHERINE MOORE.

COOKIES.

Three eggs; 2 cups of sugar; 1 cup of butter; 1 cup of sour cream; one-half teaspoon of soda, mixed in a little sweet milk. Into 1 cup of flour sift 3 level teaspoons of baking powder, mix all together and add flour enough to roll well; cut into cookies and bake in a quick oven.

MRS. FORSHAY.

NUT COOKIES.

One scant cup of butter; 2 eggs; 2 cups of brown sugar; one-half cup of nuts; one-half cup of raisins; one-half teaspoon of soda; 4 tablespoons

of sweet milk; one-half teaspoon of salt. Mix thoroughly until stiff and bake in hot oven.

MRS. CURTIS F. PYKE.

COOKIES.

Two cups sugar; 1 cup lard or butter; 1 cup milk; 2 eggs; 1 teaspoon cream tartar; one-half teaspoon soda; flavor with nutmeg and knead stiff.

MRS. J. W. MORLEN,

ROCKS.

One scant cup of butter; one and one-half cups sugar; 3 eggs; 1 teaspoon of cinnamon; 1 teaspoon allspice; 1 scant teaspoon of soda, dissolved in 3 tablespoons of hot water; one and one-half cups seeded raisins; 1 pint English walnuts, chopped medium fine; 3 cups flour; stir all together; drop the size of a walnut on buttered tins; don't smooth them over, leave them rough.

MRS. FORSHAY.

PEANUT COOKIES.

One cup butter; one and one-half cups powdered sugar; 3 eggs; 1 cup freshly roasted peanuts, rolled to a coarse powder and mixed with 3 cups of flour.

Cream the butter and sugar, add the beaten eggs, then the flour and crushed peanuts; mix stiff enough to handle easily. Drop the dough by the spoonful on a floured pan, pat in round cakes with the hand, grate nutmeg over each cake and bake.

OATMEAL CAKES.

One cup butter; 1 cup brown sugar; 2 eggs; 8

tablespoons milk; 1 cup flour; 3 cups oatmeal; one-half teaspoon soda; 1 teaspoon vanilla; a cup of raisins or nuts may be added.

MRS. ALFRED EOFF.

OATMEAL COOKIES.

Two and one-half cups rolled oats; one and one-quarter cups sugar; 1 cup butter; 1 cup sour cream; pinch of salt; 1 teaspoon soda; one and one-half cups chopped figs or dates, and flour enough to make a stiff paste.

Cream butter and sugar; add cream, soda and salt; then rolled oats and fruit, and lastly flour. Roll thin and cut and bake in a quick oven.

MRS. C. C. ANDERSON.

BANGOR BROWNIES.

Cream one-half cup butter and 1 cup sugar; 2 eggs unbeaten; three-quarters cup flour; one and one-half squares melted chocolate (bitter); one half cup chopped walnut meats. Mix in order given and bake in buttered pans, spreading mixture one-quarter inch thick. Watch very carefully while baking, that they do not burn. When done cut in squares while mixture is hot, as they become crisp very quickly.

HARRIETT O'CONNER.

WHOLE WHEAT CRISPS.

One cup rich cream, (sweet or sour); one-quarter cup sugar; 1 salt spoon salt; 2 cups fine whole wheat flour, or enough to make a stiff dough. Knead 15 minutes or till stiff enough to roll out thin as a wafer. Bake on an ungreased tin in a not oven.

One dollar as a starter may get you a home—Bank of Com-

COTTAGE PUDDING.

One cup of milk; one-half cup of sugar; 2 cups of flour; 1 egg; 3 tablespoons melted butter; 2 teaspoons butter; 2 teaspoons Royal Baking powder; 1 teaspoon vanilla extract. Mix butter and sugar, add the beaten egg, milk, flour and vanilla. Bake in gem tins in a moderate oven. When done scoop out the center, fill with strawberry jam and serve with whipped cream, to which a little sugar and vanilla has been added. MRS. H. W. DUNTON. *send*

CREAM PUFFS.

Melt one-half cup of butter in 1 cup of hot water, and, while boiling, beat in 1 cup of flour. Then remove from stove, and when cool stir in 3 eggs, one at a time, without beating. Drop by small spoonfuls on tins quickly, about two inches apart, and bake about 25 minutes in a moderate oven. When puffs are done, open the side with a sharp knife and fill with whipped cream, sweetened and flavored to taste. MRS. C. K. McCRUM.

GINGER BREAD.

One-half cup molasses; one-half cup sugar; three-quarters cup butter; 2 eggs; 2 cups flour, (scant); 1 teaspoonful each of cinnamon, ginger, nutmeg; 1 cup sour milk or water; one-half teaspoon soda in milk or water; one-half cup raisins; one-half cup currants. Cream butter and sugar; add beaten eggs, molasses, flour, (mixed with fruit) and milk alternately, and lastly the spices. Bake in a slow oven. MRS. O. V. ALLEN.

GINGER BREAD.

One cup molasses; one-half cup mixed butter

merce.

and lard; one and two-thirds cups of flour; one-half teaspoon of soda, dissolved in one-half cup of boiling water; 1 teaspoonful of ginger.

MRS. E. W. JOHNSON. *Lead*

SOFT GINGERBREAD.

One cup sugar; one-half cup butter; 1 cup molasses; 1 cup sour milk; three and one-half cups flour; 1 teaspoonful soda; 1 teaspoonful ginger; 1 teaspoonful cinnamon. MRS. GEO. H. STEWART.

MACAROONS

One pound of almond paste; one and one-quarter pounds sugar; 10 whites of eggs.

MRS. THOS. DAVIS. *Lead*

MARGUERITES.

Whites of 2 eggs; 1 cup chopped pecans; 1 cup pulverized sugar; 1 teaspoon vanilla. Whites to be beaten stiff. Add sugar, stirring well, then pecans and vanilla, stirring all together. Drop by spoonfuls on paraffine paper; brown slowly in oven

MRS. GEORGE WISE.

DOUGHNUTS.

One-third cup butter; 2 cups sugar; 2 cups sweet milk; 3 eggs; pinch of salt; nutmeg; 1 heaping teaspoon of baking powder to every pint of flour used to make them stiff enough to roll out.

MRS. C. K. MCCRUM.

DOUGHNUTS.

One cup milk, (sweet); 1 cup sugar; 2 eggs; 1 teaspoon melted butter; one-quarter teaspoon

salt; one-quarter teaspoon mace; 2 teaspoons baking powder; flour to handle; cream the sugar and butter; add the milk and then the flour with the mace and baking powder. Roll to quarter inch thickness, cut out and fry in hot lard.

MARY A. HOLLIDAY.

DOUGHNUTS

One cup sugar, 2 eggs, salt, 1 cup sour cream, 1 teaspoonful soda, cinnamon; mix and let stand a while before frying, after molding them out.

MRS. GEO. H. STEWART. *done*

DOUGHNUTS

One egg, 1 cup of sugar, 1 cup of milk, 3 pints of flour (scant measure), 3 teaspoonsful of baking powder; flavor with nutmeg or cinnamon.

MRS. TIPTON.

... CAKES ...

"She measured out the butter with a very solemn air;
The milk and sugar also; she took the greatest care
To count the eggs correctly, and to add a little bit
Of baking powder, which you know, beginners oft omit.
Then she stirred it all together, and she baked it full an hour,
But she never quite forgave herself for leaving out the flour."

POUND CAKE

One lb. of flour; 1 lb. of butter; 1 lb. of sugar;
1 dozen eggs. Work flour and butter to a cream
(with hand), beat yolks until very light, then add
sugar and beat until grain is out, then add to but-
ter and flour; mix thoroughly (not beat); lastly
the well beaten whites; bake in slow oven about one
hour.

MRS. JOSEPH PINKHAM. *read*

FRUIT CAKE—20 POUNDS

Two pounds flour; $1\frac{1}{2}$ lbs. butter; one and
a half lbs. sugar; 4 lbs. currants; 4 lbs. raisins; one-
half lb. citron; 1 lb. nuts (walnuts) crushed; 1 lb.
figs, simmer and chop fine; one-half lb. orange peel;
one-half lb. lemon peel; 2 bars chocolate; one-half
gill brandy (2 ozs.); one-fourth gill rose water (1
oz.); 1 teaspoon bitter almond; 15 eggs; one and a
half oz. nutmeg (10 medium size); one and a half
oz. cinnamon (6 even tablespoons); one and a half
tablespoons cloves; one and a half tablespoons all-

spice; 1 heaping teaspoon baking powder; 1 teaspoon soda dissolved in a little warm water; 1 glass dark jelly; 1 glass preserves; 1 glass orange marmalade. Sift baking powder into flour. Put flour in with fruit. Simmer spices and chocolate in little coffee. Cream, butter and sugar; add spices, rose water, flavoring, soda (dissolved in little water) and brandy then all the jam or jelly to be used; beat eggs light and add; put in fruit by degrees until all in. Pan should be double lined with brown paper. In one loaf cake bake four hours. The oven must be very slow; cake should only nicely warm through the first hour; increase heat gradually.

MRS. CRUTCHER.

POUND CAKE

One pound butter; one pound sugar, one pound of flour, ten eggs, leaving out two yolks; beat the whites to a stiff froth, and cream the butter and sugar; add the yolks and beat till very light; then the flour and whites of the eggs alternately. Bake in a moderate oven.

MRS. A. ROSSI.

FRUIT CAKE

Twelve eggs, one pound of butter, one pound brown sugar, one pound of flour, half cup molasses, half cup of coffee, two teaspoons cream tartar, one of soda, three pounds of raisins, four pounds of currants, half pound citron, candied peel of one lemon, one pound walnuts, two tablespoonsful cinnamon, one of cloves, one of mace, one nutmeg. Mix same as pound cake; add spices and fruit last; put a layer of dough in pan first, next a layer of citron sliced thin, and so on alternately until all is in. Bake four hours.

MRS. ROSSI.

SIX EGG CAKE

Six eggs, two cups sugar, one of butter, one-half cup of new milk, three and one-third cups of flour, two teaspoons of cream tartar, half teaspoon of soda. This is good as pound cake.

MRS. A. ROSSI.

MRS. CRUTCHER'S FRUIT CAKE

Two lbs. flour, 3 cups after sifting; one and a half lbs. butter; one and a half lbs. brown sugar; 4 lbs. currants; 4 lbs. raisins; one-half lb. citron; 1 lb. walnuts; 1 lb. almonds, blanched and rolled; 1 lb. figs, chopped fine; one and a half lbs. orange peel; one and a half lbs. lemon peel; 2 bars chocolate; one-half gill brandy; one-fourth gill rose water (1 gill equals 6 tablespoons); 1 teaspoon bitter almond; one and a half ounces nutmeg; one and a half ounces cinnamon; (1 oz. equals 2 tablespoons); three-fourths oz. cloves; 1 heaping teaspoon baking powder; 1 teaspoon soda; 1 glass blackberry jelly; 1 glass jam; peach pickle juice; 15 eggs. Sift baking powder with fruit; simmer spices with 1 cup coffee; bake three and a half hours.

NUT FRUIT CAKE

One and a half cups sugar; 2 cups butter; 1 cup sour milk; 5 cups flour; 5 eggs; 1 lb. raisins; 1 lb. currants; one-fourth lb. citron; 6 cups nuts (pecans are best); 1 teaspoon soda; one-half cup New Orleans molasses; 1 tablespoon of vanilla and a little nutmeg. Mix same as other cakes and bake in slow oven.

MRS. C. C. ANDERSON.

ENGLISH FRUIT CAKE

One lb. powdered sugar or granulated; three-fourths lb. butter; 1 lb. flour; twelve eggs; 2 lbs. raisins; 2 lbs. currants; one-fourth lb. citron cut in strips; one teaspoon each cloves, cinnamon and nutmeg; one wine glass brandy and port wine. Dry sift and weigh the flour, wash currants carefully, seed raisins, take a handful of flour and dredge fruit, cream the butter and sugar, add yolks of eggs beaten lightly, then spices, beat whites of eggs to a foam, add part of the flour and then whites of the eggs alternately, now wine and brandy, mix thoroughly, add fruit, bake four hours. Have a steady fire the first hour and just let it heat through; bake steady the two hours, slowly the last hour.

MRS. A. W. BECK.

FRUIT CAKE

One pound of sugar; 1 pound of butter; 12 eggs; 1 teacup of molasses; 1 teacup of brandy; 1 pound of flour; 2 pounds of currants; 2 pounds of raisins; 1 pound of citron; one-half pound of candied lemons; one pound of mixed nuts weighed after shelled; 1 pound figs or dates; 1 nutmeg; 2 teaspoons of cinnamon; 1 teaspoon of cloves; a little salt.

MRS. FORSHAY.

BROWN FIG CAKE

One-third lb. nice figs, ground; 1 cup raisins; 1 even teaspoon soda, dissolved in 1 cup boiling water, and pour over figs and raisins; let stand, then mix cake part: 1 cup sugar; one-half cup butter, cream, and add 4 eggs, taking out 2 whites for icing; add chopped nuts to suit taste; 1 teaspoonful

cinnamon; one-half teaspoonful allspice and part of grated nutmeg; then sift one and a half cups flour with 1 teaspoon baking powder and pinch of salt. Bake 3 layers. LOUISE JOHNSON.

DRIED APPLE CAKE

One and a half cups sugar; three-fourths cup butter; three-fourths cup sour milk; 3 eggs; 3 cups dried apples; 1 lb. raisins; one and a half cups molasses; 3 cups flour; one and a half teaspoons soda; 1 teaspoon cinnamon; one-half teaspoon cloves. Soak apples over night, chop fine and boil them in the molasses 2 hours. EFFIE G. PALING.

PLAIN DRIED APPLE CAKE

One cup sugar; one-half cup butter; one-half cup sour milk; 1 egg; 2 cups dried apples soaked over night and cooked in 1 cup molasses for 2 hours; 2 cups flour; 1 teaspoon soda and spices.

MRS. SAMUEL H. HAYS.

FIG CAKE

Two cups sugar; two-thirds cup butter; 1 cup sweet milk; whites of eight eggs; 3 cups flour; 2 heaping teaspoonfuls baking powder; add a little more flour if you think it not stiff enough.

Fig Filling

Three-fourths lbs. figs; one-half lb. almonds, blanched and pounded fine; one-fourth lb. citron. Chop figs and citron very fine. Put all together in a pan with wine glass of wine (sherry). Stand on the stove and simmer a few minutes.

POTATO CAKE

Three-fourths cup of butter; 2 cups sugar; 4 eggs beaten separately; one-half cup milk; 2 cups flour; 1 cup mashed potatoes; 2 teaspoons baking powder; 1 cup chopped English walnuts; 2 sticks chocolate; 1 teaspoon each cloves, nutmeg and cinnamon.

MRS. O. V. ALLEN.

FRUIT CUP CAKES

One cup brown sugar; one-half cup butter; 2 eggs, beaten together; one-half cup sour cream; one-half teaspoon soda; 1 cup flour; 1 cup nuts; 1 cup raisins; 2 teaspoons cinnamon; 1 teaspoon allspice; one-half teaspoon cloves. Beat the butter and sugar to a cream; add the sour cream, then the eggs well beaten, and the flour with the soda sifted in it; then the spices, chopped nuts and lastly the raisins dredged with flour. The batter should not be too thick.

S. BELLE CHAMBERLAIN.

BLACKBERRY CAKE

Three eggs; 1 cup sugar; three-fourths cup butter; one and a half cups flour; 1 cup blackberry jam or preserves; 3 tablespoons sour cream; 1 teaspoon each soda, allspice, cinnamon; 1 nutmeg. Stir well and bake in layers and put icing between.

MRS. R. S. SHAW.

HICKORY NUT CAKE

Whites of twelve eggs; three coffee cups of white sugar; one coffee cup of butter; one coffee cup of milk; five cups of flour; two teaspoons of baking powder, and a pint of nut meats. Bake in layers

as for jelly cake, with icing between, or in large cake. If baked in loaf, the cake will be improved by adding a pound of raisins. Walnuts may be used. Half the recipe makes a good sized cake.

MRS. ROSSI.

SPICE CAKE

One cup butter; 2 cups sugar; 1 cup molasses; 4 cups flour; 6 eggs; 1 tablespoon each cloves, all-spice, cinnamon, ginger; one-half nutmeg; 1 cup sour milk (or same in sweet milk and baking powder); 1 teaspoonful soda; if one likes fruit, 1 lb. raisins.

MRS. GEO. H. STEWART.

"JUST LOVELY" CAKE

Two cups brown sugar; 1 cup butter; 1 cup sour milk; 5 eggs; 1 teaspoon soda dissolved in one-fourth cup hot water; two and a half cups of flour; add one-half cake grated chocolate to the batter before putting in flour; flavor with vanilla. Bake in a very slow oven. Nuts or raisins may be added.

MRS. H. E. NEAL.

FIG CAKE

Cream one-half cup butter; gradually beat in 1 cup sugar; then alternately one-half cup of milk and 2 cups of sifted flour, sifted with 3 level teaspoonsful baking powder; flavor with vanilla and beat in the whites of 3 eggs beaten dry; have one-half pound of nice figs cut up in small squares drop them into cake mixture when putting into the pan. When cool spread with boiled frosting.

MRS. H. E. NEAL.

Automatic Refrigerators, look best, are

MOTHER ROBERTS' SPONGE CAKE

Ten eggs; grated rind and juice of one lemon; 1 lb. pulverized sugar; one-half lb. well sifted flour. Beat eggs separately; beat eggs, yolk and sugar together, then add lemons, then whites little at a time and lastly flour little at a time. Bake one hour in slow oven.

MRS. GEO. H. ROBERTS. *Leah*

VARIETY CAKE

ful baking powder; to one half of this add one half teaspoonful cinnamon and allspice each, and one cup of raisins. Bake whole cake in two tins and put together with any desired frosting.

MRS. H. J. ROAN.

SPONGE CAKE

Two cups of sugar; 1 cup of hot water; 2 cups of flour; 2 teaspoonsful of baking powder; 4 eggs; a little salt; 1 teaspoonful of vanilla.

MRS. ROSS CARTEE.

BUTTERMILK CAKE

One cup sour milk or buttermilk; 1 cup sugar; one-half cup butter; 2 cups flour; 1 teaspoonful soda, scant; 1 teaspoonful cinnamon; one-half teaspoonful cloves; one-half teaspoonful nutmeg; 1 cup of raisins or currants.

PLAIN CUP CAKE

One-cup sugar; 1 cup milk (sweet) one-half cup butter; 2 eggs; two and one-fourth cups of flour; 2 teaspoonsful baking powder, rounded.

MRS. WITHAM.

WHITE CAKE

One-half cup of butter; one and a half cups of sugar; three-fourths cup of milk; two and a half cups of flour; one and a half teaspoonsful of baking powder; whites of eight eggs beaten to a stiff froth; flavor with almond extract. Cream, butter and sugar; add the milk, then flour and baking powder, and lastly the whites of eggs. MRS. TIPTON.

WHITE CAKE

One cup of sugar; one-half cup of butter; three-fourths cup of milk; 2 cups of flour; 1 heaping teaspoonful of baking powder; whites of four eggs; 1 teaspoon of flavoring. Cream the butter, add sugar and beat well; add part of the milk, then one cup of flour; beat well, add remainder of milk, then flour with baking powder. Lastly add the well beaten whites of eggs. Ice with boiled icing to which has been added one-half cup of chopped raisins just before icing is ready for cake. MRS. TIPTON.

WHITE CAKE

Two-thirds cup butter; one and a half cups frosting sugar; two-thirds cup sweet milk; 3 cups flour; 8 whites of eggs; 1 teaspoonful almond extract; 2 teaspoons baking powder.

MRS. AIKMAN.

SUNSHINE CAKE

Six eggs; 1 cup of sugar; 1 cup of flour; one-third of a teaspoonful of cream of tartar; sift, measure and set aside flour and sugar as for angel cake; beat whites of the eggs about half, add the cream of tartar and beat until very stiff; add sugar and stir

in lightly; add the well beaten yolks of eggs, then the flour and one small teaspoonful of vanilla. Bake 35 to 50 minutes in moderate oven.

MRS. TIPTON.

TILDEN CAKE

One cup butter, two of pulverized sugar, one of sweet milk, three of flour, half cup corn starch, four eggs, two teaspoons baking powder, two of lemon extract.

MRS. W. E. PIERCE.

ANGEL FOOD

One tumbler flour; one and one-half tumblers sugar; one teaspoon cream tartar; whites of twelve eggs. How to mix: Sift flour and sugar together eight times, then add cream tartar and sift two or three times; sift all into the beaten whites of eggs and add one teaspoon vanilla; bake fifty minutes in a moderate oven.

MRS. BECK.

ANGEL FOOD CAKE

One tumbler of flour before it is sifted; 1 tumbler bar sugar; one-half tumbler of granulated sugar; 1 teaspoon cream tartar; whites of eleven eggs; sift flour four times, then add sugar and sift together 8 times; the cream tartar should be added while sifting so it may be well mixed with flour and sugar; beat eggs stiff and sift flour and sugar into white of eggs; add a little salt and teaspoon vanilla; just stir flour in lightly; bake fifty minutes in moderate oven.

MRS. LOREE.

ANGEL CAKE

Into one tumbler flour put one teaspoon cream

of tartar and sift three times; sift one and one-half tumblers of granulated sugar three times; beat the whites of eleven eggs to a stiff froth; stir into them the sugar, add three spoons vanilla extract; lastly, stir in very lightly the flour. Bake 40 minutes in a moderate oven. Do not grease the tin. When done rest the edges of the tin on a saucer so a current of air can pass under and over the cake.

MRS. E. H. MABERLY.

TUTTI FRUTTI ANGEL CAKE

Make an angel cake and bake in two square layers; when perfectly cold put between and on top the following icing: One and three-fourths cupsful powdered sugar; add one cup maple syrup and one-half cup cream; boil till a soft ball will form when tried in cold water; remove from the stove and when partly cool beat to a cream; then add one-fourth cup each of chopped candied pineapple, candied cherries and blanched and chopped almonds.

MRS. CAROL L. SWEET.

MARBLE CAKE

One cup butter; 2 cups sugar, creamed; three and a fourth cups flour; 1 cup sweet milk; 4 eggs beaten separately; 2 even teaspoons cream tartar; 1 teaspoon soda; take out one cup of dough and darken with spices and chocolate; place alternately with the remainder of the dough in the pan. Bake slowly in a moderate oven. Flavor with vanilla.

MRS. A. W. BECK.

ORANGE CAKE

Four eggs; 2 cups sugar; one-half cup butter; 1 cup cold water or milk; 3 cups flour; 2 teaspoons

baking powder; 1 orange, grated rind and pulp. Reserve two of the whites for frosting the top.

ORANGE CAKE

One cup sugar; one-half cup butter, creamed; two and a half cups flour; 1 orange, use juice and grated rind; 1 teaspoon baking powder; 5 eggs, yolks and whites divided, whites beaten to a snow and added lastly. For one-half the recipe use 3 eggs and one and a half cups flour.

MRS. MAX HIRSCH.

NEW ENGLAND LAYER CAKE

Make this first into a custard (place on stove where it will not burn): 1 cup sweet milk; 1 cup chocolate, grated; stir slowly into the milk until it is dissolved; then add a cup of sugar and the yolk of one egg beaten; then let cool. When the custard is cool add next 1 cup sugar, one-half cup butter, one-half cup sweet milk; 2 eggs well beaten; 2 tablespoons of mince meat, 1 teaspoon of soda in tablespoon water, two and a half cups flour; moderate oven; use jelly or any filling to suit taste.

MRS. GEO. WISE.

FRESH APPLE CAKE

One cup butter; one and a half cups sugar; 3 cups flour (before sifting); 3 eggs; 1 cup sweet milk; one and a half teaspoons baking powder; a pinch salt. Cream butter and sugar, add beaten yolks of eggs, milk, and lastly flour; slice apples fine, put in rows in cake, sprinkle with nutmeg or cinnamon; when one-half done sprinkle with granulated sugar. Pineapple in place of the apples is very nice.

MRS. LEONARD LOGAN.

ORANGE SPONGE CAKES

Five eggs; 1 cup of sugar; 2 tablespoons of cold water; juice of 1 orange; 1 teaspoon of baking powder; 1 cup of flour sifted several times. Bake in bread tin or in muffin tins; remove top, take out enough of the cake to make room for the following filling; replace top.

Filling

Put on fire, stir constantly, and do not allow it to boil, the following: One-half cup powdered sugar; grated rind of 1 orange; juice of 1 lemon; 3 tablespoons of sherry; beaten yolks of 3 eggs; add the stiffly beaten whites of eggs after taking mixture from fire. Cool thoroughly before placing in cakes.

MRS. COBB. *Good*

SPONGE CAKE

Three eggs; 1 cup of sugar; 1 heaping cup of flour; one-fourth of a cup of water; 1 heaping teaspoonful of baking powder; the juice of half a lemon. Beat yolks of the eggs light, add the sugar and beat well, add the water and lemon juice; whip whites of eggs to stiff froth and fold them in; add baking powder and flour, beating as little as possible after adding the flour. Bake in a moderate oven from 45 minutes to an hour.

MRS. TIPTON.

VELVET SPONGE CAKE

Two cups sugar; 6 eggs, leaving out the whites of three; 1 cup boiling water; two and a half cups flour; 1 teaspoon baking powder in flour; beat the yolks of eggs a little, add sugar and beat fifteen minutes; add the three beaten whites and cup of

In Salad Dressing much depends upon the oil—Get “Beri

boiling water just before the flour; flavor with 1 teaspoon lemon extract. MRS. A. W. BECK.

LOAF CAKE

Two cups sugar; 1 cup butter; three and a half cups flour sifted; 1 scant cup sweet milk; one-half teaspoon soda; 1 teaspoon cream tartar; five eggs. Beat the whites and yolks sparately; mix cream tartar and soda well; then sift with flour; cream butter and sugar; add yolks beaten well, then milk and flour alternately with the whites of eggs beaten stiff. MRS. A. W. BECK. *and*

BUTTERMILK CAKE

One-half cup butter (creamed) add to one and a half cups sugar and cream; add 3 eggs (yolks) well beaten; one-half pint of buttermilk; 1 teaspoon soda dissolved in 1 tablespoon of boiling water. Beat well and add two and a half cups flour and the well beaten whites of the eggs. Bake in a steady oven about 40 minutes. MRS. L. LOGAN.

CREAM CAKES

(ECLAIRS A LA CREME)

Ten eggs; one-half cup butter; three-fourths lb. flour; 1 pt. water; one and a half pts. milk; 3 large tablespoons corn starch; 2 cupsful sugar; yolks of 5 eggs; 1 large tablespoon butter; 2 teaspoonsful vanilla. Set the water on the fire in a stew pan with the butter; as soon as it boils stir in the sifted flour with a wooden spoon; stir vigorously until it leaves the sides of stew pan; then remove from the fire and beat in the eggs one at a time; place this batter in a pointed canvas bag, having a

Best'' at Joy's.

small nozzle at the small end; press out the batter in the shape of fingers on a greased baking tin, a little distance apart. Bake in a steady oven for 20 minutes. When cold, cut the sides and fill with the following:

Pastry Cream

Bring the milk to boil with the sugar; add the starch dissolved in a little water; as soon as it re-boils take from the fire; beat in the egg yolks; return to the fire two minutes to set the eggs; add the extract and butter. When cold use as directed.

MRS. ROAN.

CHOCOLATE CAKE

Dissolve two ounces of chocolate in 5 table-spoonsful of boiling water; beat half a cup of butter to a cream and add gradually one and a half cupsful of sugar, then the well beaten yolks of four eggs, then the dissolved chocolate, one-half cupful of milk and one and three-fourths cupsful of flour. Give all a good beating. Whip whites of four eggs to a stiff froth and stir carefully into the mixture. Add one teaspoonful of vanilla and one heaping teaspoonful of baking powder. Mix quickly and bake in a moderate oven. MRS. TIPTON.

CHOCOLATE CARAMEL CAKE

Shave off one inch of Baker's chocolate; add one-half cup of sweet milk, one cup of sugar, yolk of one egg; boil until thickens, in double boiler, then set off and let it cool. One cup of sugar; one-half cup of butter; 2 eggs; one cup of sweet milk; beat eggs separate; two and a half cups of flour; 2 teaspoons of baking powder; 2 teaspoons of vanil-

food. Get the pure at Joy's.

la. Before adding the flour add the cooked chocolate; mix all thoroughly and bake in layers.

MRS. FORSHAY.

BROWN CAKE

One and a half cups sugar; one-half cup butter; 4 eggs (beat whites and yolks separately); 3 cups flour; 2 teaspoonsful baking powder; 1 cup walnuts (chopped); 1 teaspoon cinnamon; 1 teaspoon allspice; 1 teaspoon cloves; 1 tablespoon syrup; 1 cup sweet milk; 3 bars chocolate (grated).

MRS. JAS. H. HAWLEY.

DEVIL'S FOOD

Two cups brown sugar; one-half cup butter; 2 eggs; one-half cup sour milk; one-fourth cup grated chocolate dissolved in one-half cup boiling water; one-half teaspoon soda; one-half teaspoon vanilla

Filling for Layers

One-half pint milk, heat and stir in one-half cup grated chocolate, 1 egg, 1 cup sugar, 1 tablespoon corn starch.

MRS. R. S. SHAW.

SPICE CAKE

One cup butter; 2 cups sugar; 3 cups flour; 1 cup sour milk; 4 eggs; fruit and spices to taste.

MRS. HOUSTON.

NUT LOAF CAKE

One-half cup butter; 1 cup sugar; 2 cups flour; three-fourths cup milk; 1 cup walnuts (rolled); 2 teaspoons baking powder; 3 eggs. Cream butter, add sugar slowly until all in, put in well beaten yolks of eggs, one cup flour and part of milk, sec-

Olive Oil contains more nutriment than any other known

ond cup of flour into which baking powder has been sifted, and remainder of milk, and well beaten whites. Beat thoroughly after adding each thing. Bake in loaf in slow oven. A cup of cut raisins added to the boiled icing is good on this cake.

MRS. LOUISE EOFF.

CHOCOLATE CAKE

RUM FILLING

Six eggs; 1 cup sugar; three-fourths cup of sifted chocolate in three-fourths cup of flour; one and a half teaspoons of baking powder. Beat sugar and yolks until very light; add chocolate and flour mixed, baking powder and vanilla flavoring and whites of eggs.

Rum Filling

Boil 1 cup milk with 1 cup of chopped walnuts; thicken with the yolks of two eggs and 1 teaspoon cornstarch; stir until done, then sweeten to taste, and flavor with rum or brandy. Let cool.

MRS. LEONARD LOGAN.

BRANDY NUT CAKE

Beat the yolks of six eggs very light; add to this one coffee cup of granulated sugar; add one-half cup of Runkle Bros. powdered chocolate (unsweetened); 1 tablespoonful of vanilla; sift three-fourths of a cup of flour with a teaspoonful and a half of Royal baking powder. Beat the whites of the eggs stiff and add alternately the flour and whites of the eggs. Butter three layer tins and bake in moderate oven.

Filling

One cup chopped walnuts boiled in one cup of

milk; beat yolks of two eggs with three teaspoons of cornstarch, and add to the milk and nuts, and sweeten to taste; cook until it thickens, then add one-half gill of brandy and set aside to cool; when cool put between the layers and cover the cake with a boiled icing.

WINIFRED C. DEARY.

BROWN NUT CAKE.

Separate the whites and yolks of 4 eggs; stir to a cream three-quarters of a cup of butter with one and one-quarter cups of sugar; sift 2 scant cups of flour with 1 rounding teaspoonful of baking powder; add gradually one-half cup of milk and a little of the flour until all is used; beat well. Dissolve two ounces of (Baker's or Huyler's) unsweetened chocolate in one-half cup of boiling water. Add this and 1 cup of chopped walnuts folding in easily the beaten whites of 4 eggs, with 1 teaspoonful of vanilla flavoring. Bake in very moderate oven from 40 to 60 minutes.

Delicate Chocolate Icing for Sauce.

Two cups of sugar; 1 egg; one-half cup cream; enough chocolate to color delicate brown; vanilla flavoring. Mix all thoroughly before putting on stove to cook. Place in double boiler and stir constantly until it begins to thicken. Remove from fire—beat well and spread on cake while warm. Sprinkle one-half cup of finely chopped nuts on cake.

MRS. J. D. AGNEW, JR.

PORK CAKE.

One pound of salt fat pork, chopped fine, dissolved in 1 pint of boiling water; 3 cups of brown

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sugar; 1 cup of molasses; 1 pound of raisins or more; 1 pound of currants or more; 1 teaspoon of cloves; 2 teaspoons of cinnamon; 2 nutmegs; 1 teaspoon of soda; 2 teaspoons of cream of tartar, (or 3 teaspoons of baking powder); 7 cups of flour. Bake in a dripping pan. Improves with age.

MRS. GEO. E. PADDOCK.

ROCKY MOUNTAIN CAKE.

Use maple or white sugar icing or chocolate; mix chopped raisins, figs, nuts with icing, put it on irregularly to represent mountains and valleys.

Use on White Cake.

One cup butter; two cups sugar; one cup sweet milk; three cups of flour; whites of five eggs; two teaspoons baking powder. MRS. GEORGE WISE.

NUT FILLING FOR LAYER CAKE.

One cup sour cream; 1 cup white sugar. Stir together and cook slowly ten minutes, then add 1 cup of English walnuts, chopped fine. After it has boiled up again, add the well beaten white of one egg; beat a minute or two; put in a cool place to cool; then spread between layers.

MRS. J. M. HAINES.

CARAMEL CAKE FILLING.

Two heaping cups of brown sugar; 1 tablespoonful of butter and 1 cup of cream; vanilla to taste. Let boil until it becomes thick, then stir until nearly cold. MRS. GEO. H. STEWART. *scd*

CHOCOLATE ICING.

Melt one ounce of chocolate; dilute it with two

tablespoonfuls of milk; add two tablespoonfuls of sugar and a quarter teaspoonful of butter; stir till smooth and spread on cake.

MRS. SAMUEL H. HAYS.

CARAMEL ICING.

One cup brown sugar; one-half cup of cream; a small piece of butter; cook slowly until thick enough to spread on cake; flavor with vanilla.

MRS. PIERCE.

MILK ICING.

One cup sugar; 5 tablespoons milk; heat the milk and sugar together, until the sugar is dissolved; boil gently until it ropes well; remove from fire and beat until it drops; put on cake quickly.

MRS. PIERCE.

BOILED FROSTING.

One and one-half cups sugar; one-half cup hot water. Boil to a thick syrup; beat the white of 1 egg to a stiff froth; stir syrup into egg, beating until cold.

MRS. E. H. MABERLY.

CHOCOLATE FILLING.

Boil 2 cups of sugar and one cup of cream or milk with two squares of grated unsweetened chocolate; add piece of butter the size of a walnut. Cook until it thickens. Take from fire and beat until thick; flavor with vanilla.

MRS. R. H. JOHNSON.

COFFEE FILLING.

One-quarter pound sweet butter, (work in wa-

ter to take out salt and make sweet); 1 cup of powdered sugar; cream together fine. Yolks of 2 eggs; cream with butter and sugar; one-quarter cup of very strong boiling coffee. Beat all together till smooth.

EMILY DAVIS.

ANGEL FILLING.

Put a light layer of boiled icing on both sides of a layer cake, (white). Then just before serving spread a thick layer of whipped cream between each layer, sweetened and flavored.

MRS. L. LOGAN.

GERMAN APPLE CAKE.

Two eggs beat in one-fourth cup melted butter, 1 small cup sugar, 1 cup yeast. Add above ingredients to one and one-half quarts of flour, and add enough luke-warm milk to make a dough stiff enough to spread with a spoon. Butter a dripping pan and line with a thin layer of dough. To prevent the dough from sticking to the spoon while spreading, dip the spoon in milk or melted butter. Pare good cooking apples and cut into quarters or eighths according to the size of the apple. Spread in rows on the cake and set in a warm place to raise. Before baking spread small lumps of butter over the cake and spread brown sugar and 3 or 4 tablespoonsful of melted butter.

MRS. COHEN.

WHITE POUND CAKE.

Beat to a cream one and three-fourths lbs. butter with 2 lbs of powdered loaf sugar; add the whites of 32 eggs beaten stiff, and 6 cups of flour, well dried and sifted as many as three or four times,

folding in the eggs and flour alternately, using only a few spoons of each at a time. Only fresh eggs and the best of flour can be used with success in this cake and for my own part I prefer country butter and though any flavoring can be used I prefer none whatever. I also put the cake to bake in a cold oven, making the fire in range afterward, and bake very slowly for about five hours.

MRS. JAMES F. AILSHIE.

.. FROZEN DAINTIES ..

"Oh! for a lodge in a garden of fruits;
Oh! for an iceberg or two at my control."

MAPLE MOUSSE.

Boil in a double boiler, 1 cup of maple syrup and the yolks of four eggs, well beaten; cook thick; when cold, beat into it one quart of whipped cream. Pack into ice, mixed with salt, and let stand until frozen. *Do not turn freezer.* MRS. PERKY. *Leaf*

PARFAIT.

Enough for 10 people. Make a boiled icing of two-thirds cup sugar; one-third cup water and the whites of 2 eggs. When cold add 1 pint of cream, whipped very stiff; pack in ice and salt, equal parts, four hours. MRS. JOHN T. MORRISON. *from menu*

RASPBERRY SHERBET.

Take 1 pint of raspberry syrup; one quart of white wine; 1 pound of sugar; the juice of three oranges and lemons; half box of Knox's gelatine. Mix this thoroughly with an egg beater, and then add enough water to fill three-quarters gallon freezer. Freeze quick but not hard.

MRS. L. P. GRUMBAUM.

Boise City Nat'l Bank. Capital, \$100,000. Surplus, \$100,000.

MINT PUNCH.

Boil 1 quart water and one-half pound sugar for five minutes. Remove the leaves from 10 good sized stalks of mint, wash, chop fine, pound to a pulp, work this gradually into the hot syrup, cool and add the juice of 2 lemons and freeze. Nice to serve with lamb.

MRS. N. M. PERKINS.

MAPLE BISQUE.

Four eggs; 1 pint cream; 1 cup maple sugar. Cook the yolks of the eggs and syrup until quite thick and beat thoroughly while cooling. Have the whites of the eggs, also the cream whipped. Stir all together and pack in freezer for about four hours.

S. BELLE CHAMBERLAIN.

PINEAPPLE SHERBET.

One can of grated pineapple; 1 lemon; sugar to taste. Fill freezer a little over three-quarters full of water and freeze. When nearly frozen, add the beaten whites of 2 eggs and continue to freeze. This will make two quarts of sherbet.

PINEAPPLE CREAM.

Soak one-third box gelatine in one-half cup cold water 5 minutes; bring to a boil 1 pint juice of canned pineapple; dissolve gelatine in it with three-quarters of a cup of sugar. If pineapple lacks flavor, add lemon juice. Stir this until it begins to cool, then beat with egg beater until stiff. Add 1 pint of whipped cream and set in mold or dish on ice.

MRS. FRASER.

SULTANA ROLL.

Line a mold with Philadelphia ice cream; fill

No difference what you deposit try the Bank of Commerce.

the centre with a layer of Charlotte Russe mixture and a layer of raisins, which have been soaked in brandy; then more Charlotte mixture, raisins, etc. Pack in ice and salt. When ready to serve, serve with claret sauce.

Claret Sauce.

Boil 1 cup sugar and one-third cup water seven or eight minutes and add one-third cup of claret.

HARRIETT O'CONNOR.

FRAPPE.

Eight dozen lemons; 5 gallons water; 1 can pineapple; 11 pounds sugar; freeze a little.

MRS. GEO. H. STEWART.

CRANBERRY FRAPPE.

Boil 1 quart of cranberries in 1 pint of water for 5 or 6 minutes; strain through a coarse cheese cloth; add 1 pint of sugar; stir and boil until sugar is dissolved. When cold, add the strained juice of 2 lemons. Freeze. Serve with turkey.

MRS. TWIGGS.

LEMON ICE.

One quart hot water; 2 pounds sugar; rind of one-half of a lemon, to steep in the hot syrup till it is sufficiently flavored. Then add the juice of 4 large lemons, and two oranges; add 1 pint of cold water; strain before freezing. When about half frozen, stir in the well-beaten white of one egg.

MRS. J. H. RICHARDS.

MOUSSE.

Two cups sugar; 2 cups water, boil; when cold.

Joy's Vanilla and Lemon Extracts are absolutely pure—

add 1 quart apricots, rubbed through a sieve; the juice of 2 lemons; pulp of 3 oranges; pack in ice and salt four hours. MRS. JOHN T. MORRISON.

NEAPOLITAN ICE CREAM.

One quart cream; 1 and one-half cups milk; one-third box gelatine; 1 heaping tablespoon flour; 2 eggs; 1 and one-half cups sugar. Heat the milk, and pour upon the well beaten yolks and sugar; add the flour, which has been stirred to a smooth paste with water; cook to a thick custard; strain and cool; then mix in the whites of the eggs beaten to a stiff froth, the whipped cream, and dissolved gelatine. To this add crushed peaches, strawberries, (or any desirable fruit), until fruit predominates, and freeze.

MRS. A. L. RICHARDSON.

WHITE VELVET SHERBET.

Three pints of sweet milk; 3 large lemons; 3 cups of sugar; 1 can grated pineapple, or any other kind of fruit.

(1). Add lemon juice to milk, put in sugar and stir until dissolved.

(2). Strain through fine sieve, to take out curdle.

(3). Add fruit and freeze the usual way.

MRS. O. V. ALLEN.

COFFEE SAUCE FOR ICE CREAM.

Beat the yolks of 2 eggs with one-quarter cup of sugar; add one-half cup of freshly made black coffee. Cook over hot water until it thickens. When cold add 1 cup of whipped cream. Serve

some kinds are not.

the ice cream in glasses and heap the sauce on the top.

MILK SHERBET.

One quart of cream; 1 and one-half cupfuls of sugar; juice of 3 lemons; juice and grated rind of 3 oranges; 1 can of shredded pineapple. Freeze milk and sugar about half, then add fruit juice and finish.

MRS. FRANK NOURSE.

FROZEN PEACHES.

Two dozen large peaches; 2 coffee cups of sugar; 1 pint of water and the beaten whites of 3 eggs. Break the peaches and stir all the ingredients together. Freeze the whole into form.

MISS TAGE.

.. BREAD, ROLLS, Etc. ..

"Bread is the staff of life, the joy of the husband and the
Pride of the wife."

WHITE BREAD.

Two tablespoonfuls of flour; 2 tablespoonfuls of sugar; 1 tablespoonful of salt. Scald with boiling hot potato water and add 2 tablespoons finely mashed potatoes. Add sufficient water to make a quart in all and let cool. Dissolve one cake of yeast foam in half a cup of luke warm water, and add to the mixture flour to make a stiff batter. Beat thoroughly and let rise in warm place over night. In the morning add a half cup of lard and sufficient flour to make into dough and knead till it will not stick to the hands. Let rise and make into loaves. When double the original size, bake one hour.

WHITE BREAD.

Boil 3 medium sized potatoes in enough boiling water to cover well. Salt slightly; when done, drain and put potatoes through a ricer; soak 1 cake of fresh compressed yeast in one-half cup of luke warm water with 1 teaspoon of sugar, for about 10 minutes or until soft and foaming. Take 2 quarts of warm water; one-half cup sugar and 1 tablespoon (heaping) of salt; add potato and potato water and the yeast. Cover and set in a warm place over night. Next morning stir this yeast

som Flour.

until light and foaming and use flour enough to make a sponge, not too thin. Let stand until light. Then add 2 tablespoons of olive oil, or the same amount of butter and add flour enough to handle and knead 20 minutes; let stand until light; shape into loaves; oil granite bread pans and bake the loaves separately 1 hour.

MRS. W. D. SPRINGER.

SALT RISING BREAD.

Four tablespoons milk; 2 tablespoons corn meal; pinch of salt and sugar; heat milk to boiling point; pour over dry ingredients, which have been placed in heated pint jar. Keep in warm place over night—must be kept at even temperature. In the morning about 7 o'clock, take 1 teaspoon sugar; 1 teaspoon salt; one-third teaspoon soda; scald with one pint hot water; cool this mixture with scant pint of cold water. Add flour to make batter a little thicker than for hot cakes; then add mixture, which has risen over night. Beat a few minutes and put in ten-pound lard bucket with tight cover. Set in kettle of hot water to rise; this water should be as hot as the hand will bear; keep in very warm place, free from draughts. When risen to double original quantity, add warmed flour and make out into loaves. Let rise and bake.

MRS. O. V. ALLEN.

BROWN NUT BREAD.

One cup of white flour; 2 cups graham flour; 1 teaspoon salt; 1 rounding teaspoon soda; 1 and one-half cups sour or sweet milk; one-half cup molasses; 1 cup chopped walnuts, or one-half cup raisins; bake 45 minutes. MRS. JAMES A. HAYS.

STEAMED BROWN BREAD.

One cup of white flour; 2 cups of graham flour; 2 cups of Indian meal; 1 teaspoon of soda; 1 cup of molasses; 3 and one-half cups of milk; a little salt. Beat well and steam for four hours. This is for sour milk; when sweet milk is used, use baking powder in place of soda. *Lucy E. Nourse*

LUCY E. NOURSE.

STEAMED BROWN BREAD.

To 2 and one-half cups of sour milk add one-half cup of molasses; stir into this 2 cups of corn meal and 1 cup of graham flour; 1 teaspoon of salt and 1 heaping teaspoon of soda; measure with coffee cup. Boil or steam 3 hours in covered bucket or pan and brown in the oven.

MRS. H. N. COFFIN.

BROWN BREAD.

One pint of corn meal; 1 pint of graham flour; 1 teaspoonful of soda; 1 teaspoonful of salt; 1 pint of sour milk or buttermilk; 1 cup of molasses. Mix the meal and flour, sift soda and salt into the flour and mix thoroughly; put the sour milk and molasses together and add to the dry ingredients, beating well. If the mixture is not sufficiently moist to pour, add a little warm water. Pour into a well buttered mold and steam 4 hours. Remove the cover and set in the oven ten minutes to dry the crust.

MRS. TIPTON.

BROWN BREAD.

One and one-half cups of graham flour; 1 and one-half cups of corn meal; 1 cup bread crumbs that have been soaked over night in water; 2 cups of milk; 1 cup of New Orleans molasses; a little

salt; 1 teaspoon soda; put in a can and leave in oven until brown on top, then boil five hours.

MRS. A. W. BECK.

BOSTON BROWN BREAD.

Two and one-quarter cups of corn meal; 2 and one-quarter cups of wheat flour; 1 and one-half cups of graham flour; three-quarters cup molasses; 1 and one-half cup sour milk; 2 and one-quarter cups sweet milk; 1 and one-half teaspoons soda; 1 and one-half teaspoons salt. Steam 5 or 6 hours.

MRS. WALTER KEEFFE.

BOSTON BROWN BREAD.

Two and one-half cups of corn meal; 1 and one-third cups graham or whole wheat flour; 1 cup of molasses; 1 pint sour milk; 1 small cup of hot water; 2 level teaspoons soda. Dissolve soda in hot water; mix with other ingredients, stirring thoroughly; pour into well greased round tins, (empty baking powder cans are excellent); and fill only two-thirds full. Steam two and one-half hours.

MRS. SAVIDGE.

JOHNNY CAKE.

One cup sour cream; 1 egg; 1 small teaspoon soda; one-half teaspoon salt; 2 tablespoons sugar; one-half cup white flour; 1 cup corn meal. Beat egg and sugar together. Dissolve soda in cream; add salt and beat thoroughly. Add flour and meal gradually. Turn into buttered pan and bake one-half hour.

CORN BREAD.

Two tablespoons sugar; 1 tablespoon butter;

(Penny's old store)

2 eggs; stir all together; add 1 cup sweet milk; 3 teaspoons of baking powder, and three-fourths of a cup of corn meal; flour to make quite stiff.

MRS. R. S. SHAW.

CORN BREAD.

Two cupfuls of corn meal; 1 and one-half cupfuls of flour; one-half cupful of sugar; one-half teaspoonful of salt; 2 eggs; 3 teaspoonfuls of baking powder, if sweet milk is used; if sour, one teaspoonful of soda; 1 and two-third cupfuls of milk; 1 large tablespoonful of butter, or drippings, melted. Mix the flour, meal, salt and baking powder together thoroughly. Beat together the eggs and sugar; add butter, then the flour mixture; and lastly mix in quickly the milk and turn into a flat pan to bake. If sour milk and soda are used, dissolve the soda *in a quarter of a cup of hot water.*

MRS. SAMUEL H. HAYS.

CORN BREAD

One and one-half cups corn meal; 2 cups white flour, (sifted); 3 eggs; 2 cups milk; 1 tablespoon lard; 2 tablespoons sugar; 2 teaspoons baking powder; 1 teaspoon salt. Mix all together and beat well. Bake for half an hour.

MRS. JAS. H. HAWLEY.

SPIDER CORN CAKE.

Three-quarters cup of meal; flour to fill the cup; 1 tablespoonful sugar; one-half teaspoonful salt; one-half teaspoonful soda, (scant); 1 egg; 1 cup sweet milk; one-half cup sour milk; 1 tablespoonful butter; mix the meal, flour, sugar, salt and soda. Beat the egg; add half of the sweet milk,

and all the sour milk; stir this into the dry mixture. Melt the butter in a hot spider or shallow round pan and pour the mixture into it. Pour the other half cup of sweet milk over the top, but do not stir it in. Bake 20 minutes in a hot oven.

MRS. J. T. LAUGHLIN.

IRISH BISCUITS.

Boil 2 large potatoes; mash thoroughly; stir into the warm potato one teacup of butter and lard mixed, a little salt and two well beaten eggs; add a cup of milk, in which has been dissolved 1 cake of compressed yeast and a tablespoon of sugar; add 1 quart of sifted flour; set in a warm place till thoroughly light; then add about 1 quart sifted flour so it will be a soft dough; set away for a second rising. When you think it is light enough, turn out on bread board with just flour enough to handle; roll out and cut with biscuit cutter.

MRS. THOMAS DAVIS.

GRAHAM GEMS.

One egg; 2 tablespoons of sugar; one-half teaspoon salt; one cup milk; 2 cups of sifted graham flour; butter the size of an egg; 2 rounding teaspoon baking powder. This makes twelve gems.

MRS. J. K. LOREE.

GRAHAM OR WHOLE WHEAT GEMS.

To 1 pint of rich and moderately sour buttermilk, add 1 teaspoonful of salt and 1 of sugar. Beat 1 or 2 eggs; a tablespoonful of melted butter, enough graham or whole wheat flour to make a reasonably thick mixture. Lastly, add 1 teaspoon-

ful soda, dissolved in a little water. Stand aside a few minutes before baking—and have ready a rather quick oven.

MRS. J. D. AGNEW.

BAKING POWDER TEA ROLLS.

Sift 1 quart of flour with 3 rounding teaspoonfuls of baking powder and 1 teaspoonful of salt; work a lump of butter through the flour; add nearly 1 pint of sweet milk; stir with a spoon—very lightly—handling as little as possible. Roll into a thin sheet—and pour melted butter over top surface. Cut with good sized biscuit cutter, and fold over once—placing same in baking pan and bake in quick oven.

MRS. J. D. AGNEW.

PARKER HOUSE ROLLS.

Two cups scalded milk; 3 tablespoons butter; 2 tablespoons sugar; 1 teaspoon salt; 1 yeast-cake, dissolved in one-quarter cup of luke warm water; about 6 cups flour. Add butter, sugar and salt to milk; when luke warm, add dissolved yeast and 3 cups flour. Beat well, cover and let rise until light. Beat again; add flour to make a stiff dough, and knead. Let rise until double in bulk; toss on floured board; pat and roll out about one-third of an inch thick; cut with floured biscuit cutter; crease through the center of each roll with a floured knifehandle; brush one-half of each piece with melted butter; fold and press together. Place in a greased pan, one inch apart; cover; set in a warm place until double in bulk. Bake in a hot oven twelve to fifteen minutes.

MISS LONG.

PARKER HOUSE ROLLS MADE WITH BAKING POWDER.

Two cups of flour; 1 and one-half teaspoonfuls

baking powder; 2 teaspoonfuls sugar; one-half teaspoonful salt; two-thirds cup of milk; mix as for baking powder biscuits; roll to one-third of an inch thick. Cut with a round or oval cutter and crease in center with the handle of case knife, first dipped in flour; brush half of the round with melted butter and fold over; put in a pan one-half inch apart and bake in a quick oven 15 minutes.

MARY A. HOLLIDAY.

BEATEN BISCUITS.

One quart flour; 1 teaspoonful salt; mix and sift; 2 eggs; weight of 2 eggs in lard; 1 teacup of milk. Mix lard in flour, as in pastry; then break eggs and pour milk in dough and gradually incorporate till a mass that can be handled. Do not work like bread. Beat with elastic stroke about 20 minutes and bake in hot oven. This makes about 15 biscuits.

MRS. E. S. HINKS.

SOUTHERN AUNTIE'S BISCUITS.

Make a biscuit dough; roll to one-half an inch in thickness; cut and roll in melted butter. Make a hash of the remains of turkey or chicken, onion and potatoes and moisten with gravy; put between two biscuits one-half inch of hash and bake in oven.

MRS. GEORGE WISE.

MUFFINS.

One cup milk; 1 tablespoon sugar; pinch of salt; 1 big tablespoon melted butter; 1 teaspoon of baking powder; enough flour to make a batter; drop into well greased gem pans. Bake in quick oven.

MRS. WILLARD F. WHITE.

Sr.

If you need some silverware see Con Hesse, the Jeweler.

CREAM MUFFINS.

Beat the whites and yolks separately of 4 eggs; mix them and add a half pint of cream; a lump of melted butter, the size of an English walnut. Then mix in slowly, one pint of flour, and bake quickly, without further beating.

MRS. E. S. HINKS.

SOUR MILK MUFFINS.

Stir 1 egg into 1 pint of sour milk; melt a tablespoon of butter and a teaspoonful of soda in a tablespoonful of hot water, salt, and enough flour to make a thick batter; beat well; drop in moderately hot muffin tins, filling them half full.

MRS. E. W. JOHNSON.

MUFFINS.

One pint of sweet milk; 3 eggs, (beaten separately); 1 tablespoon butter; 2 teaspoons baking powder; a pinch of salt; 3 cups of flour, or enough to make a medium batter. Bake in a hot oven.

MRS. L. LOGAN.

STICKS.

Four cups of flour; 1 tablespoonful of sugar; one-quarter of a cup of butter; 1 cup of boiled milk; the white of 1 egg; one-quarter of a cake of compressed yeast and a small teaspoonful of salt. Dissolve the butter in the milk, which have warm; beat the white of egg to a stiff froth; dissolve the yeast in 3 tablespoonfuls of cold water; add all the ingredients to the flour and knead well, and set to rise over night. In the morning make into balls the size of an egg; roll each of

If you want spices that you know are pure go to Joy's.

these into a stick about a foot long; place the sticks in long pans, about 2 inches apart; let them rise a half hour in a cool place and bake in a moderate oven. Sticks should be quite dry and crisp, and they can not be if baked rapidly.

MRS. EDWIN HINKS.

PANCAKES.

One pint flour; 2 eggs; 1 teaspoonful baking powder; 1 teaspoonful salt; 2 cups milk. Make a thin batter with the above ingredients. Rub a scant teaspoonful of cottolene or lard over the bottom of a hot frying pan; pour in a large ladleful of batter, and fry quickly. Serve with honey.

MRS. S. M. BLANDFORD.

HOT CAKES.

Two cups of sour milk; 1 teaspoonful soda, stirred in milk; 3 eggs, yolks and whites beaten separately; stir the yolks into the milk and soda; then add flour enough to make thin batter. Beat whites of the eggs and add last.

MRS. E. S. HAMAKER.

FRENCH PAN CAKES.

Three eggs, beaten separately; 1 cup of milk; one-half teaspoon salt; 1 teaspoon sugar; one-half cup flour; one-half tablespoon salad oil; beat yolks and add milk and sugar; pour one-half of this mixture over flour and stir smooth. Add remainder of milk and beat well, then add the oil. Heat frying pan; pour in enough to cover; brown, turn and brown. Spread with butter and sugar and roll up; sprinkle with powdered sugar, and serve.

MRS. L. LOGAN.

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MUSH BISCUITS.

Make corn meal mush very thick; add 1 large tablespoon of lard; 1 teaspoon salt; 1 tablespoon sugar; mix up with flour; when cool, add one-half cup of yeast; let rise over night; roll out for breakfast.

MRS. L. LOGAN.

BREAD STICKS.

One-half cup scalded milk; one-quarter cup butter; one and one-half rounding tablespoons sugar; white of 1 egg; 3 and three-quarters cups of flour; one-half teaspoon salt; 1 yeast cake; one-quarter cup luke warm water. Add butter, sugar and salt to scalded milk. When lukewarm add the dissolved yeast cake, white of egg well beaten, and flour. Knead; let rise; shape, and let rise again. Start baking in hot oven, reducing heat, so that sticks may be dry and crisp. To shape sticks: First shape as small biscuit; roll on board, where there is little, if any, flour. With hands, roll eight inches in length. Keep of uniform size and rounded ends, which may be done by bringing fingers close to but not over the ends of the stick. When they are to be served with soup, they should be about the thickness of a lead pencil, and 5 inches long; tie 3 together for each person. When they are to be served as bread, they should be 1 inch in diameter.

MRS. J. M. HAINES.

CREAM SCONES.

Two cups of flour; one-quarter cup of butter; 3 teaspoons baking powder; 2 eggs; one-half teaspoon salt; one-half cup cream. Mix as for baking powder biscuits, adding the beaten eggs with the cream. Cut in diamond shape and fry on a

well greased griddle. Serve with chocolate.

MISS O'CONNOR.

WAFFLES.

Three eggs, separated; 2 cups of milk; one and one-half pints flour; 2 teaspoons baking powder; a little melted butter and salt.

RICE WAFFLES.

One cup of boiled rice; 1 pint of milk; 3 eggs, beaten very light; butter the size of a walnut, melted; one-half teaspoon of soda; 1 teaspoon of cream of tartar. Stir in enough flour to make a thin batter.

MRS. J. M. JOHNSON.

JELLIES, PRESERVES and PICKLES.

"If eaten stintingly, 'tis honey to the taste; but much doth cause
A loathing and an inward pain too bitter e'en for contemplation."

JELLIES.

Wash fruit; remove stems and imperfections; cut large fruit in pieces. With watery fruit, such as grapes and currants, use very little water; with apples and quinces use enough water to cover them. Cook fruit until the juice flows. Remove from fire and strain. Measure juice and boil twenty minutes, then add equal quantity of heated sugar. Boil five minutes or until jelly stiffens, when tried on a plate. Skim and turn into sterilized glasses and set aside to harden. Cover with melted paraffine. Keep jellies in a cool dry place.

MISS ANNA LONG.

CANNING FRUIT.

Two cups of water; 1 pound sugar and three pounds peaches. Sterilize jars; prepare the syrup; boil ten minutes.

Pare fruit; drop into cold water. Cut peaches into halves; stone them and put fruit with a few stones, into the syrup. Cook until when tried with a knitting-needle, it is found to be soft. Pears,

Order electric wiring at Mickle's.

cherries, apples and plums may be canned like peaches. Hard fruits like pineapples and quinces, are cooked in boiling water, or steamed till nearly tender; then put into syrup to finish cooking.

MISS LONG. *read*

PINEAPPLE JELLY.

One peck of apples; 2 pounds of grated pineapple. Wash and cut the apples, removing all blemishes; cover with water and cook until soft. To one pint of juice, add one pound of sugar and boil as you would any jelly.

CURRANT JELLY.

Wash and run through hands, picking out the leaves, etc. Weigh fruit. Put pint of water into preserving kettle, and add a bowl or two of currants, mashing and pressing until juice covers bottom of kettle; then add the remainder of currants. Let come to a boil and boil twenty minutes, stirring and pressing from time to time.

Pour into three cornered bag, (scalded), and let it drip all night, but do not squeeze. In the morning put juice on and let it come to a boil, and boil for three or four minutes; add half as many pounds of sugar as there were pounds of fruit.

As soon as sugar is dissolved, the jelly is done. Do not let it boil, as the boiling was done before the sugar was added. MRS. K. I. PERKY. *read*

RED RASPBERRY JELLY.

Fifteen boxes of berries and 3 of red currants. Clean fruit and cover with cold water; boil until all the juice has been extracted from fruit; drain

Our Dining Room Furniture makes food taste

in a cheesecloth bag. Boil the juice steadily 20 minutes. To 1 pint of juice add 1 pint of sugar that has been heated well in the oven. Boil from 3 to 5 minutes. This makes a beautiful clear jelly of delicious flavor. MRS. W. D. SPRINGER.

GRAPE JAM.

Remove the grapes from the stems; wash them and press the pulp from the skins. Boil the pulp until it will separate from the seeds. Rub through a sieve; add the skins to the pulp and boil with an equal weight of sugar for 15 minutes. Put into jars and when cool cover with paper, wet in brandy. MRS. RIDENBAUGH.

GINGER PEARS.

Eight pounds of pears, weighed after being cut into small, dainty pieces; 6 pounds of white sugar; one-quarter pound of ginger root; juice of 6 lemons. Mix all and simmer 3 hours or until a rich golden color and the syrup to a rich consistency. MRS. W. D. SPRINGER.

RHUBARB MARMALADE.

Eight pounds of rhubarb, cut fine; 6 pounds of granulated sugar; cook 20 minutes with a little water, then add the following: Five lemons, juice and rind, (rind chopped fine); one-half pound blanched almonds, chopped fine; one-half wine glass Jamaica ginger; 1 orange, juice and rind; cook all together 30 minutes, or until quite thick. MRS. LEONARD LOGAN.

ORANGE MARMALADE.

Six oranges; 4 lemons, juice alone; slice the

oranges very thin; cover with 2 quarts of cold water and let stand over night. Measure and place on stove; cook until rinds are thoroughly tender; then add the juice of the lemons and as much granulated sugar as there was orange and water. Cook until the consistency of thin jelly, or until there is a thin scum on syrup when cooled in a small dish. It thickens with age, so great care should be taken not to boil too long.

ABIGAIL L. ROBB.

ORANGE MARMALADE.

Seven oranges; 2 lemons; quarter, squeeze juice and slice thin; put all in a stone jar; add 9 pints of water, and leave over night. In the morning boil 2 hours; then put in 7 pounds of granulated sugar; cook until it forms a jelly when cool. 25 glasses.

MRS. LEONARD LOGAN.

ORANGE MARMALADE.

Cut off the thick ends, halve and quarter lengthwise and then slice very thin crosswise, 5 navel oranges and 1 lemon; remove all seeds and then to every pound of fruit add 3 pints of cold water. Let this stand 24 hours; then boil 45 minutes and let stand another 24 hours. Weigh again and to every pound of fruit and juice, add 1 pound of sugar. When boiling, add the juice of 2 more lemons and let boil until it jellies. Do not drain off any of the first water, but skim carefully both times fruit is boiled. This will make two dozen glasses.

MRS. C. C. ANDERSON.

CITRON PRESERVES.

Cut citron in any desired shape and steam

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until tender; try with a straw. To 7 pounds of fruit, add 7 pounds of sugar; 2 ounces of ginger, (whole); and 2 lemons, sliced very thin. Cook all until citron looks transparent. If syrup is too thin, cook until richer and pour over fruit and put away.

MRS. W. D. SPRINGER.

SMALL YELLOW TOMATOES PRESERVED.

Scald tomatoes and remove skins. To seven pounds of fruit, take seven pounds of sugar and let stand over night. In the morning strain off the juice and boil until thick. Add the tomatoes. Peel 2 lemons and add them sliced fine; 2 or 3 pieces of ginger root and boil slowly until done. Skim carefully all the scum that rises.

CHIPPED PEARS.

Eight pounds of pears cut into small pieces; 6 pounds of sugar; one-half dozen lemons, rind of 2 and pulp of 6; 2 ounces of ginger root; 1 cup water; boil until red. MRS. JOHN T. MORRISON.

SPICED CHERRIES.

Put cherries through meat chopper; cook with equal weight, sugar and cherries. When almost done, or as thick as jam, add 1 cup of vinegar to each gallon and spices to taste.

MRS. ALFRED EOFF.

SWEET PICKLED CHERRIES.

Six pounds of fruit; 3 pounds of sugar; choose for pickling, the short stemmed cherries, or the Morello, sweet cherries will not do. Look over the fruit carefully and remove wormy cherries, but

do not stem or stone fruit. Cover the cherries with water; drain it from them, and measure it. This measurement will be the quantity of vinegar required. Place the vinegar and sugar together in a preserving kettle, and when the sugar is dissolved, set the vinegar aside to cool. Place the cherries in glass jars, and when the vinegar is cold, fill the jars to overflowing with it, sealing tightly.

MRS. CHAS. E. CHRISMAN.

PICKLED CHERRIES.

To every quart of cherries, 1 coffee cup claret wine, or pure cider vinegar; one-half cup sugar; 1 dozen whole cloves; other spices as you like; put vinegar and sugar to heat with spices; boil 5 minutes; let it get perfectly cold; strain and fill jars three-quarters full with cherries; then cover with the spiced vinegar and see that jars are full, adding vinegar if necessary.

SPICED PRUNES OR PEACHES.

Seven pounds of prunes; 1 pint of vinegar; 4 pounds of sugar; 2 tablespoons of cinnamon bark; half as much of cloves and broken nutmeg; simmer spices in a little vinegar and water for half an hour, then add it all to vinegar and sugar; bring to a boil and add prunes. Prick prunes with darning needle.

MRS. GEO. H. STEWART.

PEAR CONSERVE.

Four pounds pears, peeled and diced; 4 pounds sugar; one-half pound of crystalized ginger; 2 lemons, boiled whole, until they can be pierced with a fork; chop fine. Mix all together

and boil 2 hours, slowly. Put in jelly glasses and seal.

MRS. M. D. LOVELL.

SPICED GOOSEBERRIES.

Five pounds of gooseberries; 4 pounds of sugar; 1 cup of vinegar; 1 teaspoon cloves; 1 teaspoon cinnamon; stem the berries; add sugar, vinegar, and spice; stir well; set on back of stove and boil slowly for ten minutes.

Mrs. JOY.

CONSERVE.

Four quarts of currant juice; 2 pounds of raisins, seeded; 2 pounds of English walnut meats, chopped; 1 pound of English currants; 4 pounds of sugar; the rind of 2 oranges, cut in tiny strips. Boil 20 minutes.

Mrs. JOY.

PEACH PICKLES.

Take 15 pounds of peeled peaches to 7 pounds of sugar. Boil the peaches in water 20 minutes. Lay on platters, or sieve, which is better, to drain and cool. Make a syrup of 7 pounds of sugar; 3 pints vinegar; 1 pint water. Boil thoroughly and skim. Drop enough peaches in syrup for one or two jars at a time. Boil five minutes; put in jars with cinnamon and cloves. After all are boiled, boil the syrup quite thick, pour over and seal.

CATHERINE MOORE.

CANDIED ORANGE PEEL.

Take the skin of one-half dozen oranges; quarter and cut in narrow strips; put in a porcelain pan with enough salted water to cover. Let boil from 5 to 10 minutes; drain; cover again with

boiling water, without salt; let boil same time; drain again; put in a third water, which is boiling; after this remains about ten minutes, drain the oranges well. Make a thick syrup of 3 cups of granulated sugar, and enough water to dissolve it. When it hairs and begins to sugar, throw in peels and let boil until the syrup returns to sugar. Lay separate on a platter, which is dusted with powdered sugar, to cool. MRS. SAMUEL H. HAYS.

CURRENT OR CHERRY CONSERVE.

Five pounds of currants or cherries; 5 pounds of sugar; 2 pounds of raisins; the juice of 5 oranges; rind of 3 oranges. Boil 20 minutes. H. J. A.

TUTTI-FRUTTI.

One cup of alcohol; 1 cup fruit; a cup of sugar added with each cup of fruit; use strawberries, cherries, red raspberries, pineapple, oranges, each fruit in its season. Put in 2 quart jar. H. J. A.

COLD CHILI SAUCE.

One peck of firm ripe tomatoes; 6 large onions; 6 green peppers; 5 cups of vinegar; 2 pounds of light brown sugar; 1 small cup salt; 2 ounces white mustard seed; chop tomatoes, onions and peppers; add salt and let drain over night. Add vinegar, sugar and mustard seed. Put in bottles.

MRS. JOHN T. MORRISON.

CHILI SAUCE.

Twelve ripe tomatoes; 4 onions; 3 red peppers; 2 tablespoons salt; 5 tablespoons sugar; 1 tablespoon cinnamon; 3 cups vinegar. Boil tomatoes

with skins on. When tender, strain through sieve. Chop the onions and peppers fine; do not use seeds of the peppers. Add other ingredients and boil two hours. MRS. HOUSTON.

CHILI SAUCE.

Eighteen large ripe tomatoes; 8 red peppers; 1 onion; chop fine; add 4 cups vinegar; 2 tablespoons salt; 4 tablespoons sugar; 2 teaspoons ginger, (ground); 2 teaspoons cloves, (ground); 2 teaspoons of cinnamon, (ground); 2 teaspoons of allspice, (ground); 2 teaspoons of nutmeg, (ground); boil one hour. Will make about 3 quarts. MRS. MORROW. *Recd*

PICCALILLI.

One-half peck of green tomatoes; 1 dozen large cucumbers; 2 heads of cabbage; 2 large silver onions; 5 large red peppers; 4 green peppers; 1 coffee cup horse-radish; one-half pint salt; 10 cents worth of white mustard seed; 10 cents' worth black mustard seed; 2 ounces celery seed. Mix tomatoes, cucumbers and salt. Let stand 4 hours and drain in colander; scald one-half gallon vinegar; 2 pounds sugar; pour over this mixture and scald all well together. Makes about 10 quarts.

MRS. W. E. PIERCE.

CHOW CHOW.

One quart ripe cucumbers, pared and cut in pieces; 1 quart tiny white onions; 1 quart very small green cucumbers; 3 heads of cauliflower; 4 green peppers, cut in pieces; 1 quart of green tomatoes, (tiny ones cut in halves); 3 bunches of

Warranted.

celery, cut in pieces. Put all in a weak brine over night in cold water. Next morning scald in the same water, and drain thoroughly.

Paste for Above.

Six tablespoons mustard; one-half tablespoon curry powder; one-half tablespoon turmeric; one and one-half cups brown sugar; 1 cup flour. Mix thoroughly and add two quarts vinegar. Scald until it thickens. Mix with above and bottle or can.

MRS. CHARLES ADAMS.

CHOW CHOW (uncooked)

One gal. chopped cabbage; 2 qts. chopped green tomatoes; 6 onions chopped and sliced thin; 1 tablespoon ground pepper; 1 tablespoon celery seed; 1 tablespoon whole allspice; one-half tablespoon whole cloves; 3 tablespoons salt; one-half gallon vinegar; one-fourth cup mustard seed; one-half pound brown sugar. Some add chopped green peppers and 1 cup grated horse radish. Mix well and place in crock. Will keep all winter.

MRS. J. B. MORROW.

GREEN TOMATO PICKLE

One peck green tomatoes sliced with 1 dozen onions and six green peppers; salt and let stand over night; drain; boil in 3 pints vinegar twenty minutes; drain; take 3 pints vinegar, 1 lb. brown sugar; 2 oz. mustard seed; 1 oz. turmeric; 1 oz. ground mustard; 1 oz. black ground pepper; 1 oz. cinnamon; add salt if needed. Heat ingredients and pour into jar. Put plate and weight on jar.

CATHERINE MOORE.

Fine meals and fine silver go together. See Con Hesse for

GREEN TOMATO SOY

Two gallons of green tomatoes sliced; 12 large onions sliced; 2 quarts of vinegar; 1 quart of sugar; 2 tablespoons each of salt, ground mustard and black pepper ground; 1 tablespoon each of allspice and cloves. Stew until tender, stirring often. Seal in glass jars.

MRS. TIPTON.

DILL PICKLES

Select uniform cucumbers; soak in clear water a short time, then wipe each one; place in crock or keg with a layer of cucumbers and a layer of dill alternately; pour over them a brine of one cup of salt to a gallon of water which has been boiled; place plate or rock on them to hold them down; they are ready to use in about ten days.

MRS. ELIZABETH COHEN.

SHIRLEY SAUCE.

Twelve large tomatoes; 4 red peppers without seeds; 1 large onion; 2 cups vinegar; 1 tablespoon sugar; salt to taste. Peel and slice tomatoes, chop peppers and onions, boil one hour and strain; add 6 cloves of garlic, 1 teaspoon tabasco sauce and 2 level tablespoons corn starch.

MRS. BRADLEY SHEPPARD.

CUCUMBER PICKLES (uncooked)

Select medium sized cucumbers, cover with water; pour off water, measure, take the same amount of vinegar, and to each gallon add scant cup of salt; pour over pickles, place small pieces of horseradish in jar. These will keep well all winter.

MRS. ELIZABETH WYMAN.

the silver.

PICKLED GREEN TOMATOES AND CUCUMBERS

One gallon sliced tomatoes; salt to taste; pour on boiling water and let stand over night; drain, boil water and pour over again; when cool drain; 1 tablespoon black pepper; 1 tablespoon mace; 1 tablespoon cloves; 1 tablespoon ground mustard; 1 tablespoon cinnamon; 2 tablespoons celery seed; 4 tablespoons white mustard seed; 2 green peppers; 4 onions chopped fine; 1 pint grated horseradish; 1 lb. of brown sugar; cover with cold vinegar.

MRS. CHARLES. ADAMS.

TOMATO HIGDOM.

One-half bushel green tomatoes; 1 dozen big onions chopped fine, and stir in one pint of salt; 1 head cabbage; six green peppers chopped fine; put all together in a colander to drain over night, then cover with good vinegar; cook slowly half an hour, then drain and put in a jar. Take 2 lbs. sugar, one quart vinegar, one pint grated horseradish, 1 half teacup ground mustard, one-half tablespoon ground cinnamon, 1 tablespoon ground allspice, 1 tablespoon ground cloves; boil together; when hot stir through the rest.

MRS. GEO. H. STEWART.

MIXED PICKLES

Two quarts cucumbers cut into small pieces; two quarts green tomatoes; 2 quarts small onions; 2 quarts vinegar; 2 cups brown sugar; 1 cup flour; 4 tablespoons of white mustard seed; 6 tablespoons of ground mustard; 2 tablespoons of turmeric; 1 head of cabbage, chopped fine; 1 large head of

cauliflower, cut small; 7 green peppers, chopped. Put vegetables all in brine and let stand over night; drain the pickles; mix together the flour, mustard, sugar, turmeric and vinegar and pour the mixture over them; let it cook slowly half an hour or more.

MRS. A. ROSSI.

MUSTARD PICKLES

Four quarts small cucumbers; one quart small onions; five quarts of sliced green tomatoes; three quarts of cauliflower; four large red peppers; one-half oz. turmeric; two cups of sugar; one-half cup flour; twenty tablespoons of mustard; five quarts of vinegar, not too strong. Soak cucumbers, onions, tomatoes and cauliflower in strong brine over night. Boil onions one-half hour in clear water, then add them to the other ingredients and cook all slowly one hour.

MRS. KINYON.

TOMATO CATSUP

Twenty lbs. ripe tomatoes; 1 tablespoon black pepper (whole); one-half tablespoon cloves (whole); one-half tablespoon allspice (whole); 1 tablespoon salt; 1 tablespoon black pepper (ground); 1 tablespoon sugar; 1 even teaspoon cayenne pepper; 2 teaspoons ground mustard; one-half teacup vinegar. Cut up the ripe tomatoes, add whole pepper, allspice and cloves, and boil until entirely soft; then force through a fine colander; boil this mixture to desired thickness, add remainder of spices; mix mustard in a little cold water to prevent lumping; add vinegar last; let boil again; then bottle, do not cork until cold. Be sure to thoroughly scald bottles. Will keep well.

MRS. MORROW.

Prices.

FRESH CUCUMBER PICKLES

Get small ones of uniform size; place in a stone crock; pour on boiling water to cover; put in a large handful of salt; let stand over night; drain off in the morning; pour on more boiling water and same quantity of salt. Let stand till next morning. Drain off the water and wash pickles in clear water. Dry with a towel. Put in a crock and pour on boiling cider vinegar. Then put in small horse radish roots. These pickles will keep in a common stone crock all winter.

MRS. CHAS. CHRISMAN.

WATER MELON PICKLES

Peel and slice water melon rind; soak over night in strong salt and water with a small piece of pulverized alum; in morning put on stove in fresh cold water and let boil until rind will break with a straw; drain; make syrup of 1 quart vinegar to 3 lbs. of sugar; when boiling hot pour over rind; next morning draw off syrup, add bay leaves, whole cloves, whole allspice and cinnamon stick; boil syrup down some; pour syrup over rind three mornings in all. Be sure of sufficient syrup to cover rind.

MRS. J. B. MORROW.

OIL PICKLES

Select 30 medium sized cucumbers, cut in one-fourth inch slices, add 1 cup of olive oil, 1 cup of white mustard seed, 1 cup black mustard seed, one-half cup salt and 1 quart sour vinegar; mix and let stand six weeks.

MISS O'CONNOR.

.. BEVERAGES. ..

"One sip of this
Will bathe the drooping spirits in delight
Beyond the bliss of dreams."

COFFEE

Four tablespoons ground coffee; 1 egg (white and shell); 1 cup cold water; 4 cups boiling water. Beat the whites, crushed shell and one-half of the cold water together; mix thoroughly with the coffee and let stand 10 or 15 minutes; put in a heated coffee pot and pour over it the boiling water; bring the coffee to the boiling point and add one-fourth cup of cold water; bring again to the boiling point and add one-fourth cup of cold water and let come a third time to the boiling point; strain and serve.

CHOCOLATE

Two squares chocolate; 4 tablespoons sugar; 1 cup boiling water; 3 cups scalded milk. Cut chocolate in bits, put in sauce-pan and set in hot water; when melted add sugar and water and stir till smooth; pour into this part of the hot milk, then pour chocolate back into rest of milk and stir till it comes to a boil; beat with Dover beater till frothy. Serve with spoonful of whipped cream on top of each cup.

MRS. J. A. HAYS.

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TEA

One teaspoon tea to 1 cup boiling water; put the tea in a scalded pot and pour the boiling water over it; steep five minutes; strain and serve either hot or iced.

COCOA

Three tablespoons cocoa; 3 tablespoons sugar; one-fourth teaspoon salt; 2 cups water; 2 cups milk; mix the cocoa, sugar and salt with the water and boil five minutes; stir this into the hot milk and cook in double boiler one-half hour.

MISS LONG.

RASPBERRY SHRUB

To three quarts of ripe red raspberries add 1 quart of vinegar; crush the berries; let the vinegar stand on the berries 1 night; then strain and put to each pint of juice 1 lb. of white sugar; boil the whole together for one-half hour; skim it clear; bottle and seal; dilute to taste, about one part shrub and three parts water.

ICED COFFEE

Cool two quarts of good coffee, medium strength; have ready and cool a syrup made with one cup water and two of granulated sugar; into this beat one pint whipped cream; put quantity of coffee desired into glasses and add the whipped syrup and cream.

LUCY E. NOURSE.

ORANGE PHOSPHATE

Six good sized oranges—if small take eight—4 lbs. of granulated sugar; two and one-half pints

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of cold water; one and one-half ounces of citric acid. Rub thoroughly through the sugar the grated rinds of the oranges, and let it stand over night; stir in the cold water and let it stand in a cool place twenty-four hours; then add the citric acid previously dissolved in a little boiling water; use no more than will dissolve it; you do not use the juice of the oranges; strain through a strainer, then through cheese cloth; bottle, *cork tightly*, and keep in a cool place. When desired put sufficient in a glass of ice water to make a pleasant drink.

LEMONADE

Take the grated rind and juice of one and a half lemons, one teacup sugar and one quart of water; put the sugar and grated rind in pitcher and let stand fifteen minutes, then add juice of lemon and water.

MRS. MCCRUM.

GRAPE NECTAR

Pour one-half gallon of boiling water over 12 lbs. grapes; set in a cool place and leave it 28 hours; then mash fruit and strain the juice through cloth several times as for jelly; add one-half as much sugar as you have juice, also 5 ounces of tartaric acid; stir until sugar and acid are thoroughly dissolved, then bottle cold and seal with paraffine. When preparing it to drink add sugar and water to suit taste just as you would for lemonade.

MULLED GRAPE JUICE OR CLARET

One pint of water; one pint of claret or grape juice; 3 cloves; 3 sticks of cinnamon; one-half cup

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of cube sugar; juice of half a lemon. Boil sugar and water to a syrup with the spices; take from the fire, remove the cinnamon and add the claret or grape juice; serve hot with a slice of lemon in each punch glass.

MRS. BEATTY.

ROMAN PUNCH

One and a fourth lbs. of sugar; 1 qt. of water; 1 large, juicy orange; 4 large lemons; 7 table-spoonfuls of rum; 2 tablespoons sherry wine; 3 tablespoons of brandy. Freeze the water ice very hard; then add the rum, sherry and brandy; freeze a few minutes longer and serve in sherbet glasses.

WINIFRED C. DEARY.

UNFERMENTED GRAPE JUICE

Take grapes from stem, wash, place on fire in granite kettle with water to almost cover, and cook until soft; take from the fire, strain; to every quart of juice add one-third cup of sugar, cook to the boiling point, then seal air tight while hot.

GERTRUDE L. HAYS.

EGG NOG

Whip well together in a bowl the yolk of one egg, and one heaping teaspoonful of sugar, then stir in one or two tablespoonsful of best brandy or whiskey; now stir in carefully the white of one egg beaten to a stiff froth and one cupful of sweet thin cream whipped also to a froth; the egg froth and the whipped cream should be quite ready before the other ingredients are mixed together.

In Salad Dressing much depends upon the oil—Get “Beri

.. CHAFING DISH. ..

" May good digestion wait on appetite, and
Health on both."

The dishes most suitable for chafing dish cooking are stews, eggs and cheese preparations. Canned chicken, tongue, salmon, crabs, oysters, and shrimps make good dishes, and are easily prepared.

WELSH RAREBIT

(FOR FOUR PEOPLE)

One lb. cream cheese; butter size of walnut; cayenne pepper to taste; one-half teaspoon mustard; salt to taste; 1 egg; one-half glass (or more) ale or beer. Put in the chafing dish the beer (or ale), the butter and seasoning; when this begins to boil up well add the cheese and stir briskly till melted and it begins to bubble; then stir in the well beaten egg; extinguish flame under chafing dish before putting in the egg.

A. SONNA.

LOBSTER a la HOLLANDAISE.

One-fourth cup vinegar; 2 tablespoons butter; nutmeg; paprika; 4 egg yolks; 1 pt. diced lobster. Heat vinegar, add butter and seasoning; beat the

Best" at Joy's.

egg yolks; pour hot vinegar slowly over eggs, stirring constantly; put back in pan and cook until creamy; add lobster; serve on toast.

MRS. LEMP.

SARDINES a la STERNEAU.

Remove bones from an ordinary box of sardines and shred them with a fork; put small piece of butter in a chafing dish, then add sardines; when hot add 3 tablespoonsful lemon juice and 3 tablespoonfuls Blue Label ketchup; mix well together and when hot serve on crackers or toasted bread.

CREAMED CHICKEN

Two cups cold chicken cut into small pieces; one cup of chicken stock; one cup of cream or milk; two tablespoonsful of butter; one heaping tablespoon of flour; salt and pepper; cook the butter and flour together in the chafing dish; add the stock and milk and stir until smooth.

MRS. JONES.

EGGS WITH CHEESE

One egg; 2 heaping tablespoonfuls dry grated cheese; 1 tablespoonful butter; one-half teaspoonful salt and a dash of cayenne. Beat the eggs light and add the cheese, salt and pepper; have the butter melted in the blazer, turn in the eggs and stir until thick and smooth. Serve on toast or crackers.

MRS. J. C. DAVIES.

EGGS a la ITALIENNE.

Five eggs; one-half pint milk; one-half cupful

Joy's Vanilla and Lemon Extracts are absolutely pure—

boiled spaghetti cut up fine; one-half teacupful mushrooms sliced; 1 tablespoonful butter; 1 tablespoonful chopped parsley; 1 teaspoonful salt and a dash of cayenne. Melt butter and heat milk in a chafing dish over hot water; stir in the beaten eggs and when they begin to thicken add the spaghetti, mushrooms, parsley and seasoning. Cook until warmed through.

SAUTE OF KIDNEY FOR CHAFING DISH.

Half a dozen lamb kidneys; soak several hours in salt and water; melt tablespoon butter; stir in tablespoon flour; after browning it, add one and one-half cups hot water; boil; add kidneys cut in dice; boil five minutes; add wine glass of sherry. This will serve six. MRS. BRADLEY SHEPPARD.

RISOTTO

Three pints broth or stock, heat to boiling point; one and a half cups rice; melt butter size of egg in chafing dish; brown the rice and one-half small onion with the butter; add stock slowly as rice boils; when rice is tender and the stock is exhausted, add one-half cup grated cheese.

MRS. BRADLEY SHEPPARD.

LOBSTER a la NEWBERG.

Two medium sized lobsters; 4 tablespoons butter; 2 tablespoons sherry wine; 2 tablespoons brandy; nutmeg; salt; pepper; 4 egg yolks; 1 cup cream or milk. Heat cream, beat eggs and add, stirring well; add butter and seasonings and lobster. Serve on toast.

MRS. J. M. HAINES.

PANNED OYSTERS

Two tablespoons butter; one-half to one dozen

some kinds are not.

oysters; salt and pepper; rounds of toast. Fry toast in butter with an oyster on top of each piece of toast; sprinkle with salt and pepper.

Sauce

Two tablespoons butter; 1 tablespoon parsley; one-half lemon juice; salt; paprika. Cream butter, then cream butter and lemon juice; add parsley, salt and paprika; put a little on top of each oyster and serve.

LOBSTER a la POULETTE.

One-third cup butter; one-third cup flour; one-half teaspoon salt; paprika; one-fourth teaspoon white pepper; 1 cup cream or milk; 1 cup chicken stock; one-half lemon juice; 1 pt. diced lobster. Melt butter, add flour and seasonings, blend thoroughly, add milk and chicken broth slowly; cook until it thickens; add lobster, and lastly lemon juice. Serve on crackers and garnish with hard boiled eggs, the yolks being grated and whites sliced.

MRS. O. V. ALLEN.

MARSH MALLOWS.

Soak 2 tablespoons of gelatin in 6 tablespoons of water 10 minutes; while this is soaking boil 2 cups of sugar with one-half cup water until it hairs, then pour slowly into the soaked gelatin and beat 10 minutes; add the white of one egg and beat 10 minutes more; flavor with vanilla. When this is very stringy turn into a buttered pan that has been dusted with corn starch. Cut into squares and roll in powdered sugar.

ELIZABETH HAYS.

CURRIED OYSTERS

One pint oysters; one-half cup cream or milk;

2 tablespoons butter; 1 tablespoon flour; one-half cup oyster liquor; 1 teaspoon salt; one-fourth teaspoon pepper; curry powder to taste. Melt the butter; add flour and seasonings; blend thoroughly; when it bubbles add milk and oyster liquor slowly and cook until thick or creamy; add oysters and cook until heated through. Serve on crackers.

MARGUERITE NOLAN LEMP.

PAN ROAST

Twenty-five oysters, well drained; 1 teaspoonful Worcestershire; one-half teaspoonful salt; 2 tablespoonsful butter; 1 teaspoonful lemon juice; one-half teaspoon red pepper; 1 salt spoonful black pepper. Put butter in chafing dish and when creamy add seasoning; when thoroughly mixed and hot add oysters; cover and cook until plump, and edges ruffled. Serve on toast.

SCRAMBLED EGGS WITH TOMATOES

Five eggs; cupful of tomatoes; salt and pepper; beat the eggs enough to blend the whites and yolks; add the tomatoes, drained and cut fine; serve on hot plates; ham, bacon or oysters may be used instead of tomatoes. MRS. S. J. JONES.

PANOCHE.

Two cups brown sugar; 1 cup maple syrup; 1 cup cream; 1 cup chopped walnuts or pecans. Boil sugar, cream and syrup until it will make a soft ball when dropped in cold water; then take from stove, add nuts and stir until mixture begins to cream; pour on buttered pans and cut in squares.

MRS. C. C. ANDERSON.

FIG PANOCHE.

One cup white sugar; 2 cups brown sugar; 1 cup cream; butter size of an egg; 2 large table-spoons cocoa; 1 cup chopped nuts; 1 cup figs cut in small pieces and floured to prevent lumping. Heat cream; add cocoa and butter; when dissolved add the sugar; boil, stirring constantly until forms ball when dropped in cold water; add nuts and figs. Pour into well buttered platter and cut into squares when cool.

LAURINA SONNA.

FONDANT CREAM

Two cups sugar; 1 scant cup water. Boil until you can make a soft ball in water; take off stove and set in a pan of cold water without stirring; when almost cold beat to a thick cream; put on a board and knead in pulverized sugar and mold and color.

CHOCOLATE CREAMS

Three cups sugar; one and a half cups milk and 2 sq. chocolate. Boil until you can make a soft ball in water; set outdoors to cool; when almost cold stir until it is a thick cream and can be molded.

SAUTE BANANAS

Remove skins from bananas; cut in halves lengthwise; again in halves crosswise; put one tablespoonful butter in blazer; when hot add bananas and cook until soft, turning once; drain, sprinkle with powdered sugar, a little sherry wine, orange or lemon juice and serve.

MRS. H. W. DUNTON.

.. SANDWICHES ..

"This is the witch ever welcome to me,
At morn or eve with gladness I see,
Nor envy the great nor sigh for more riches,
If only my plate is piled high with sandwiches."

SARDINE

Rub yolks of hard-boiled eggs through fine strainer; mix with butter, creamed; add sardines, skinned, boned and mashed to a paste; season with lemon juice and minced olives.

EGG

Lay sliced hard-boiled eggs between crisp lettuce leaves; spread the bread with butter and then with mayonnaise.

CUCUMBER

Chop two good-sized cucumbers fine; add a little onion juice, a dash of red pepper and as much mayonnaise dressing as will make it the right consistency.

CELERY

Take equal parts of finely chopped celery, wal-

nut meats and olives; mix with French dressing and put between buttered brown bread.

NASTURTIIUM

One dozen nasturtium blossoms, two table-spoons of mayonnaise dressing. Spread white bread with the mayonnaise and place each blossom overlaying the next half way to give substance to the filling. Roll the sandwiches.

TOMATO

Pare, chill and cut the tomatoes very thin; place a slice of tomato on thinly sliced and buttered rounds of white bread; dust with salt, pepper and a speck of lemon juice; cover with another circular piece and garnish the plate with parsley.

BEEF

Season a cup of rare roast beef chopped fine with a little celery salt, tomato catsup and Worcestershire sauce; add ten drops of onion juice and a teaspoonful of melted butter. Mix all thoroughly.

CHICKEN

Boil a chicken until perfectly tender; chop fine and moisten with a little liquor it was boiled in; season with salt, pepper and mushroom catsup. White bread.

CLUB HOUSE

Chop the meat of one cold boiled chicken very fine; rub a mixing-bowl well with garlic and place in it the prepared chicken; add yolks of six hard-boiled eggs, previously mashed, 1 tablespoonful

each of minced parsley, vinegar and lemon juice, 1 teaspoonful onion juice, salt, pepper, one-half teaspoonful celery salt and enough olive oil to moisten sufficiently to spread on bread, thinly sliced and buttered.

PEANUT BUTTER

One-half box of peanut butter; 1 dozen olives, stoned and chopped fine; season with lemon juice and salt.

PECAN

One cup pecan meats chopped fine, mixed with 2. tablespoonsful of mayonnaise cream dressing. Walnuts may be used in the same way.

WALNUT

Spread little rounds of Boston brown bread with butter and walnut meats chopped fine.

HAM

Chop some cold boiled ham very fine; spread on well-buttered Graham bread; slice mustard pickles very thin and lay on top of the ham, using a little of the mustard dressing to moisten.

CHICKEN LIVER

Saute one-half dozen chicken livers with a little onion in butter until brown; then add well seasoned chicken stock and let simmer until tender; Mash the livers with a wooden spoon through a sieve; season with salt, paprika, mustard and a dash of curry; put this mixture in an earthen dish and press until cold.

SWEETBREAD.

Cook the sweetbreads until tender; drain and put in cold water; pull each section apart, removing skin; chop fine, and to 1 cup of sweetbreads add 1 cup of cucumbers or celery chopped fine; moisten with mayonnaise and season with salt and pepper.

PEANUT

Chop the meats fine; salt to taste; add a little sherry or port wine to make thick paste and spread between buttered bread.

CANDIED CHERRIES

Chop cherries fine; add as many seeded raisins, chopped fine; moisten with sherry; add a little lemon juice and stir well; it should be a thick paste.

CHEESE

1. Dip the crisp inner leaves of the lettuce in a French dressing just an instant; lay them between thin slices of buttered brown bread on which has been spread cream cheese made soft with cream.

2. Cut bread thin and spread with soft butter; between the pieces place thin slices of Swiss cheese; spread with made mustard.

3. Grate any cheese, rub it to a paste with butter and spread the bread; cut into strips and serve with salad.

SALMON

Cook salmon the day before in a bouillon made of red wine and water (equal parts), salt,

We pay 4 per cent interest on deposits—Bank of Commerce.

peppercorns, a sliced onion, and a bunch of parsley ; let cool and drain ; when ready to make sandwiches put in a bowl with salt, pepper, chopped shallots and parsley, a little vinegar and sweet oil ; beat the mixture well with a wire whip and spread.

LETTUCE

Shred the lettuce with a fork and season with salt, pepper and lemon juice ; spread between thinly sliced and buttered rounds of bread, and press a thin slice of tomato on the top of each.

BOSTON

Press cold baked beans through a colander ; add two tablespoonsful of horseradish and two of celery, minced, to each cup of beans ; season with onion juice and made mustard ; use the steamed Boston brown bread.

ANCHOVY.

Pound the anchovies to a paste, and mix with an equal amount of olives, stoned and chopped fine.

ASTORIA

Soak two ounces of gelatin in one cupful of chicken liquor until it is thoroughly softened ; add three cupfuls of chicken broth highly seasoned with celery, parsley, two cloves, blade of mace, salt and pepper ; set on ice to harden ; serve on whole wheat bread, buttered, and spread with sour mayonnaise.

LARGE EASTERN OYSTERS, FRIED

Dip lettuce leaves in French dressing ; put the

Con Hesse, headquarters for silverware and cut glass.

oysters between and lay between slices of buttered white bread.

SHRIMP

Chop shrimp very fine and beat to a paste with oil or melted butter; season with lemon juice, Worcestershire, cayenne and celery salt; spread between toasted and buttered saltines.

LOBSTER

Chop fine the meat of the lobster; add the soft parts; season with tabasco sauce, lemon juice and oil; spread upon lightly buttered bread.

MOCK "PATE DE FOIE GRAS" FOR SANDWICHES

Boil in separate vessels one calves liver and one tongue in slightly salted water; when very tender remove from stove and let them stand in liquor until next day; then rub liver to a paste, moistening with melted butter and seasoning with salt, pepper, cayenne, nutmeg, grated onions, a teaspoonful of made mustard and a teaspoonful of Worcestershire sauce; mix thoroughly and put in a small jar, buttering the inside well and inserting here and there the tongue cut in small bits; when the jar is packed cover with melted butter and keep in a cool place; cut into slices for luncheons, or it can be used very prettily with a lettuce leaf for sandwiches.

MRS. HIRSCH.

FIG CANOPIES

Cut bread in thin slices; spread with creamed butter and a fig mixture made from the following:

Boise City Nat'l Bank. Capital, \$100,000. Surplus, \$100,000.

Cook one-fourth c. figs in boiling water till tender, season with lemon juice or brandy; chop and spread on bread; put together like sandwiches.

SALTED ALMONDS

Boil blanched almonds in salted water, using 1 tablespoonful salt to 1 qt. of water, for 10 minutes; pour off water and brown in olive oil in a granite frying pan.

HARRIET O'CONNER.

FOREIGN DISHES

NOODLES FOR SOUP

Two eggs; flour enough to thicken; rub into the eggs as much flour as they will absorb; roll out until as thin as a wafer; cut into strips about 3 inches wide, then cut the strips into as fine strings as possible; shake lightly into soup or boiling salted water and cook 10 minutes. LENA FONG.

NOODLES**FOR EIGHT OR TEN PERSONS**

Four eggs; four tablespoonsful of milk; as much flour as can be worked in; put part of the flour in a dish; mix thoroughly with the eggs and milk, stirring with a knife or spoon until you have a light dough; when firm enough put on the flour board and mix in as much flour as possible; cut in four pieces and roll each out as thin as paper; lay on a tablecloth until dry, then cut into narrow strips; cook in boiling water with a little salt for ten or fifteen minutes, then pour in a colander; after the water has drained off pour a cup of cold water over them stirring with a fork and add a little more salt; serve with cracker crumbs browned in butter. M. HEUSCHKEL.

HOT TAMALES

Use chicken or *flank* beef or veal. Boil meat as for soup, salting well when about half done; do this the day before making tamales; grind the meat or pick into small pieces; fry one large onion cut into small dice in one-fourth lb. of butter until brown; add 1 pint of fresh tomatoes or two-thirds can of canned tomatoes; cook; add 1 teaspoon of comineo seed, or to taste; one-half teaspoon of thyme; one-half section of large garlic, or one section of small garlic cut into very tiny dice; have 4 large red peppers boiled in enough water to cover; push through a sieve and add to other ingredients, and moisten with stock from the meat if it becomes dry; add meat and thicken with 1 tablespoon flour moistened in water; salt to taste; take the stock and make a very thick mush and add salt and pepper; take corn husks, wash, spread with the mush, put meat inside and tie; steam one hour before using. Serve with Chili sauce.

MRS. K. I. PERKY.

SPANISH CHICKEN

One and a half cups strained tomatoes; piece of butter size of walnut, melted on stove; flour stirred in until smooth; a little onion, grated; salt; cayenne pepper; add tomatoes; cook until done; one-half cup maderia; sufficient for one chicken. Stew chicken in as little water as possible, not to have too much gravy; cook five minutes in sauce. This sauce is good for macaroni.

M. E. RIDENBAUGH.

CHICKEN SPANISH

Select chicken as for roasting; disjoint, roll in flour and fry a nice brown in equal parts of lard and butter; remove from frying pan into a sauce-

pan; cover with hot water and cook slowly till very tender; make gravy very thick and add Spanish sauce made as follows: One can of tomatoes; one small onion; one dozen whole cloves; one red pepper; salt to taste; cook all together one-half hour, then serve.

MRS. DAWSON.

SPANISH CURRY

Chop finely bits of left over meats, preferably beef, mutton or game, with one or two Spanish red peppers; make a hash of this mixture; boil 1 cup of rice; fry one or two onions, sliced thinly, in bacon fat, a nice, delicate brown; make a curry sauce as follows: 1 cup of stock, or boiling water; thicken with 1 teaspoonful of flour and small lump of butter; stir all until it comes to boiling point, then remove from fire to back of range to keep warm; toast several neatly shaped slices of bread and place on serving dish or platter; on the top of each piece of toast put a spoonful of the meat mixture, covered with rice; lastly, turn over all the curry sauce with fried onions, and send to table hot.

MRS. J. D. AGNEW, JR.

SPANISH BUN

Three-fourths cup butter; 2 cups brown sugar; 1 cup sour milk; 2 cups unsifted flour; 4 eggs (reserve two whites); 1 teaspoonful soda; one-half teaspoon cinnamon, cloves and nutmeg.

Frosting

Two whites of eggs beaten stiff; 6 tablespoons of brown sugar beaten into whites; one-half teaspoon cinnamon, cloves and nutmeg; spread over cake dough and bake all together in slow oven.

MRS. F. T. WYMAN.

SPANISH MACARONI

One lb. macaroni; one-half pound grated cheese; 1 qt. tomatoes; 1 chopped onion; 1 table-spoon flour; put macaroni in boiling water and boil until tender; fry the chopped onion in 1 table-spoon hot fat until brown and add flour and let it brown; then add tomatoes and boil until it thickens; season with salt, pepper, a little sugar and a pinch of cayenne; put macaroni in baking pan, add cheese and sauce, and stir; bake in moderate oven one-half hour. Boiled rice may be used instead of macaroni.

MRS. GEO. H. WYMAN.

RICE AND TOMATOES—MEXICAN

Soak a cupful of rice until it swells and is rather dry; chop an onion, three or four green peppers and four good sized tomatoes; mix with the rice and fry in a hot pan with a tablespoonful of butter until the rice is rather brown; season with salt and pepper; add about a pint of hot water and cook about half an hour, or until rice is well done and not too soggy; sometimes cheese is grated over just before serving.

MRS. F. P. KING.

SWEDISH TIMBALE CASES.

Mix and sift three-fourths cup of flour; one-half teaspoon salt; one-half teaspoon XX sugar; beat one egg slightly, add one-half cup of milk, combine ingredients and add 1 tablespoon olive oil; shape with a hot timbale iron, and fry a crisp brown.

MRS. NOURSE.

MEAT BALLS FOR SOUP—MEXICAN

The meat in these balls may be veal or lamb, but chicken is nicer; chop the meat of a small chicken very fine, with a small onion, a small piece of garlic and a green pepper (no seeds); then add

one egg, a bit of butter, some salt, a generous dash of pepper and enough flour to enable the mixture to be made in small balls; boil at least 1 hour in the soup; they are sometimes boiled in water and eaten as a meat dish. MRS. F. P. KING.

CHILE con CARNE.

Is the every day and all year round dish of the fairly well-to-do laborer. The Chiles proper are the little, pointed, bright red peppers. The seeds and veins are removed. The peppers are scalded until soft and then they are either cut into small bits or mashed to a paste. Cut two pounds of round steak into pieces about an inch square, and fry brown in as little grease as possible; prepare 10 little Chiles in paste or bits; chop an onion, salt the mixture and pepper it; add enough water to cover, and stew slowly two hours. MRS. F. P. KING.

HOLLAND BREAD

Take sugar the weight of five eggs and stir with five eggs for half an hour; add one-half cup thinly cut almonds, raisins, orange peel and citron; add flour the weight of four eggs; bake in bread pan in slow oven.

MRS. L. P. GRUNBAUM.

FAMOUS VIENNA CUTLETS

Take rump cutlets and pound till they are as thin as wafer, salt and roll in flour; dip each cutlet in beaten eggs, then in bread crumbs and fry in hot fat till brown.

MRS. L. P. GRUNBAUM.

FRENCH OYSTER SOUP

Five dozen oysters; put them with their juice and one glassful of white wine in a sauce pan; let

cook till firm; remove oysters and place on a napkin to dry them well; pour the juice through a strainer, add one quart of water or stock, let boil and skim; when ready to serve beat in a bowl three egg yolks, one-half glassful of cream, 3 tablespoonsful butter and add to stock; then pour into a tureen over the oysters. MRS. DAWSON.

ALPEN BUTTER

The yolks of eight eggs stirred for half an hour with eight tablespoons powdered sugar, the juice and grated rind of half a lemon, four tablespoons flour, and the beaten whites of eight eggs. Bake in slow oven.

Filling

Cream half a cup of butter and gradually add to this (when cool) the yolks of three eggs, three-quarters of a cup of rich cream, sugar and flavoring to taste, which have been stirred on the stove till thickened. MRS. L. P. GRUNBAUM.

CANADIAN SCRAPPLE

Cook two pounds each of beef and fresh pork until done; then take from the fire and remove bones, retaining the broth, chop meat, return to the kettle and season with pepper and salt; let come to a boil, stir in corn meal and make it about as thick as mush; then turn into pans; when cold cut in thin slices and fry as mush to a golden brown.

MRS. C. R. WOODWORTH.

OJALDA

Into two cupsful of flour drop the yolk of one egg, unbeaten; add a heaping tablespoonful lard; wet with salted water till a stiff paste is formed; knead well; beat full of blisters; sprinkle with cin-

namon; roll very thin and cut in rounds; fry a light brown in hot deep lard, and sift powdered sugar over them while hot. Crisp. (Spanish doughnuts).

MRS. W. H. RIDENBAUGH.

MINCED BEEF a la BOURGEOISE.

Slice hot boiled beef quite fine, place in a hollow dish; fry 1 chopped onion in butter five minutes, sprinkle over some parsley and 1 tablespoon flour; stir well and add 1 glassful white wine and 1 glassful boiling water; let boil and pour over beef. Two pounds of beef required.

MRS. DAWSON.

Ch. Page
Pierre!

HINTS FOR PARTIES

COFFEE FOR PARTIES.

One pound coffee; 1 egg; 7 qts. boiling water; mix coffee and egg thoroughly; put in coffee sack, put in boiling water and boil slowly until strong as wanted; remove sack; keep coffee hot until needed.

LOUISE EOFF.

CHICKEN SALAD

One large chicken with celery and mayonnaise will make salad for twelve persons.

LOUISE EOFF.

CREAMED CHICKEN

One large fowl with cream and mushrooms will fill about 15 timbale shells.

LOUISE EOFF.

GRAPE JUICE PUNCH

One gallon will serve thirty persons once around. For one gallon: Juice of 10 lemons; one and a half pts. granulated sugar; 1 quart of boiling water; let boil until clear; set aside to cool; one qt. bottle grape juice; one pt. bottle claret (good without claret); put all in can in freezer without turning; add water to nearly fill 1 gallon can; pack with salt and ice; let remain until thoroughly cold.

LOUISE EOFF.

PUNCH FOR WEDDINGS

Juice of one dozen oranges; juice of one dozen lemons; juice of 3 cans pineapple; boil in 1 pint of water; syrup of water boiled 10 minutes with sugar to taste; 1 quart of tea; 1 quart of brandy; 1 quart of rum; one-half quart of cordial; divide into fourths; use one-fourth with 3 quarts of champagne and 2 quarts of soda (a la Tour) in punch bowl with large pail of ice.

MRS. COBB.

MENU

DINNER

Caviar on toast garnished with olives and lemon.

Clear soup—Pulled bread

Boiled fish—Hollandaise

Sauce—Cucumbers

Crown of mutton—Currant jelly sauce.

Mashed potatoes, Spinach souffle

Lettuce Salad

Crackers. Bar le duc and cream cheese

Angel Parfait

Angel food cake

Coffee

MRS. COBB.

.... POINTERS

SUMMER RULES FOR MAIDS

When setting the table always pour the water into the various glasses the first thing. This will give it a chance to become nice and warm before the family sits down.

Never turn off the gas when a burner is not in use. Otherwise the bills would be reduced, and the kitchen might cool.

Be careful not to keep the back screen door too tightly closed, or it will be impossible for the flies to get in. What is the kitchen without plenty of flies?

Always leave the doors of the ice chest open as much as possible. By keeping them closed the ice and raw material lasts so much longer.

Be sure always to have water melon rinds, corn husks and other garbage piled up in a corner of the sink. This adds to the beauty of the scene and gives the atmosphere a pleasing perfume.

It is well to leave the butter and cream on top of the ice chest between meals. Why are ice chests furnished with tops if they are not to hold things.

Always cook everything in the house at once and throw away what is left. The grocer's boy is paid for coming around often.

CASCARILLA CREAM

Creta prep., 8 ounces; glycerine, 1 ounce; spirits cologne, aqua pho, of each quantity sufficient to make 1 pint. This is a good lotion for the face. Should be applied with a soft chamois skin.

MRS. O. V. ALLEN.

FLOOR POLISH

Four ounces of bees wax; 1 quart turpentine; piece of rosin size of a hickory nut. Cut up the beeswax and pound the rosin, melt them together; take them from the fire and stir in a quart of turpentine; rub very little on the floor with a piece of flannel; then polish with dry flannel or brush.

GERTRUDE L. HAYS.

TO TAKE OUT SCORCH

If any article has been scorched in ironing, lay it where the bright sunshine will fall directly upon it. It will take it entirely out.

TO REMOVE IRON RUST

Mix fine salt and cream of tartar or lemon juice, moisten with water, lay on stain and expose to the sun. Repeat application if necessary.

In putting on milk to boil always rinse out the sauce pan with water. This will prevent the milk from burning.

A simple way to remove grass stains is to spread butter on them and lay the article in the hot sunshine, or wash in alcohol.

A pitcher of cold water on a table in your room does much to purify the air.

Open canned fruit and vegetables one hour or so before needed. It is richer when the oxygen is thus restored.

Hot vinegar will remove paint from window glass.

Stains on the hands can be removed by rubbing with salt moistened with lemon juice.

Salt will curdle new milk; hence in preparing gravies, etc., the salt should be added last.

Perhaps you have not heard that if milk is put into a cloudy water bottle, vase, vinegar cruet, etc., allowed to stay until it is thick and then poured out, the dish rinsed in cold water first and then cleaned in the ordinary way all stains will be removed and the articles will look new.

To remove mildew use lemon juice and sunshine, or if from long standing, soak in solution of one tablespoonful of chloride of lime to four quarts of water until it disappears. Rinse several times in clear water.

A few tablespoons of turpentine added to a bucket of water will prevent the daintiest fabric from fading.

A flannel cloth saturated with kerosene will remove roughness and discoloration from porcelain lined bathtubs and bowls.

Wash wringers are said to wear longer if wiped over with cloth saturated with kerosene each week before setting away.

Add a few drops of ammonia to the water in which you wash your hair brush. If very dirty, rub a little soap on; after cleaning rinse in clear cold water, and hang up to dry.

Fruit or wine stains can be removed from white linen by holding the stained spot over the fumes of a burning sulphur match; then spread the linen over a bowl and pour a large quantity of

boiling water on the stain and wash with soap as usual.

To remove black from bottom of kettles: Before putting a kettle directly over the blaze, grease with lard, then the black will be removed easily by rubbing with paper before washing.

To clean your white felt hat rub well with powdered magnesia and leave over night; brush well the next morning and it will be like new.

Artgum is good for cleaning light colored kid gloves and shoes.

W. E. PIERCE & CO.

The Old Reliable

**REAL ESTATE
DEALERS**

Potato Chips

Select large size potatoes, pare thin and be sure and slice with **Universal Vegetable Slicer**, as good results cannot be obtained without one. Rinse well in cold water then drain and fry in hot lard heated on a

..Jewel Range..

as it is no trouble to keep an even heat with a Jewel Stove or Range. Universal Vegetable Slicers and Jewel Stoves and Ranges for sale at

**LOREE & SON
HARDWARE CO.**

909 Main St. Both Phones. Boise, Idaho



While it is commendable to give the utmost attention to the construction of your bathroom, it is advisable to give as equally good attention to the sanitary equipment of your kitchen.

the sanitary equipment of the kitchen for their cleanliness. Is this fact alone not sufficient to warrant the installation of a thoroughly sanitary kitchen sink?



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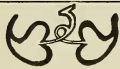
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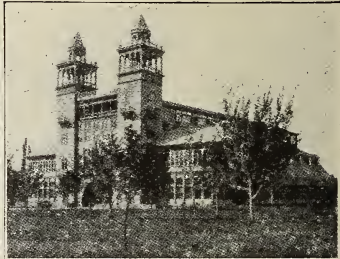
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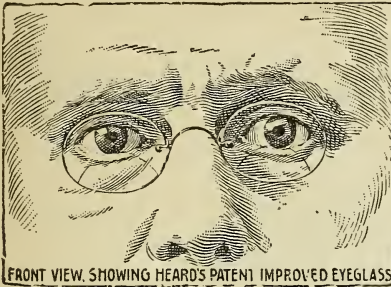
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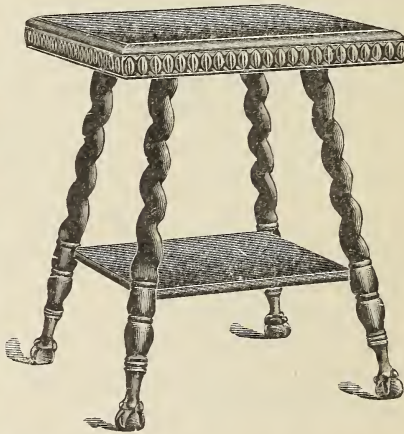
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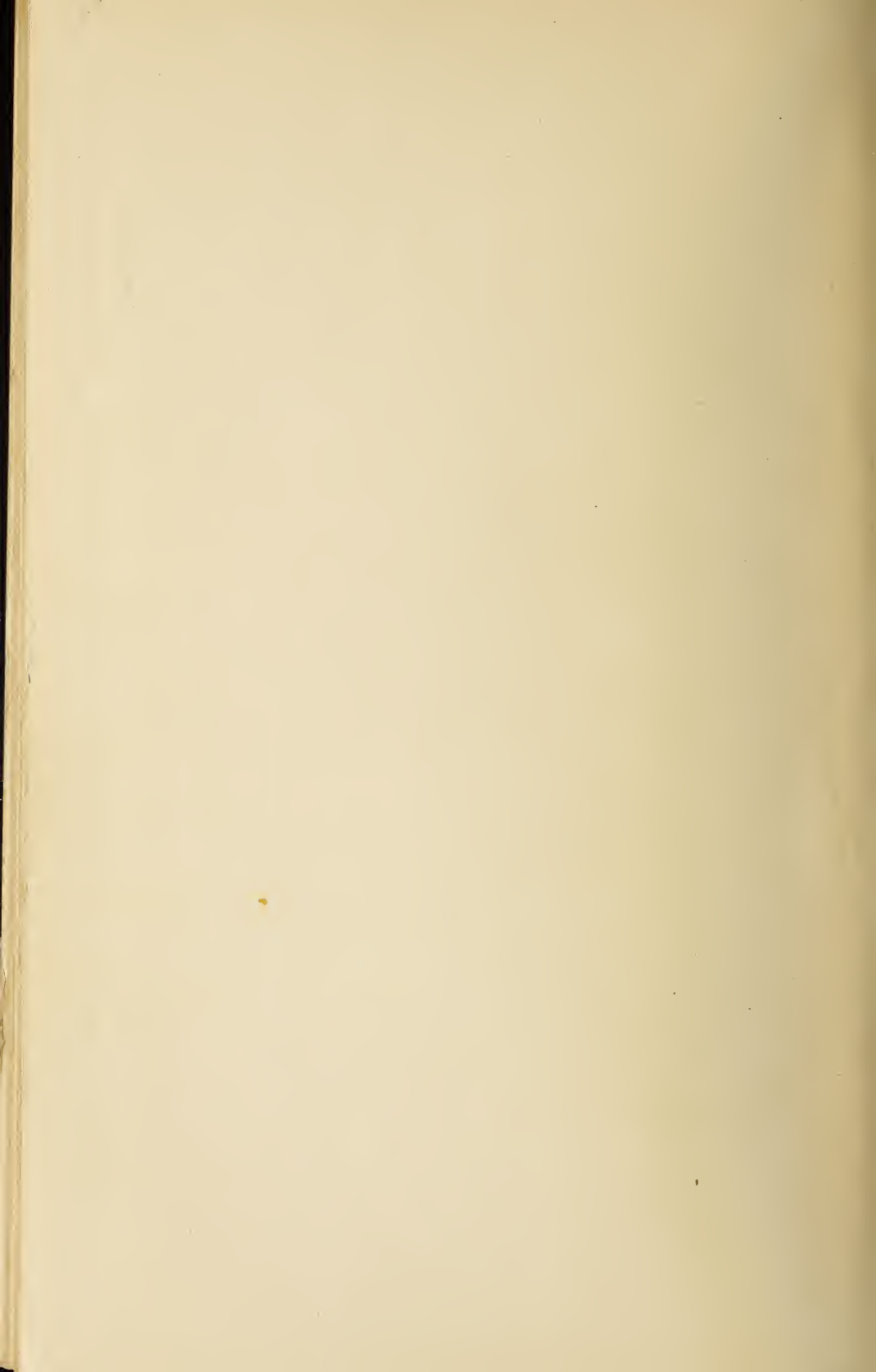
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ERRATA: On page 115, an error occurs in the recipe for "Variety Cake." It should read:

One-half cup butter, one and one-half cups sugar, one-half cup sweet milk, two cups flour, two teaspoonsful baking powder; to one-half of this add one-half teaspoonful cinnamon and allspice each, and one cup of raisins. Bake whole cake in two tins and put together with any desired frosting.

MRS. H. J. ROAN.



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